

# APA v27 #145 2025

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **32**
- SRM **4.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **18.6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **80 min**
- Evaporation rate **19.2 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **85.8 %**
- Liquor-to-grist ratio **3.85 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **18.9 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **7 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **70.9C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **7 min** at **77C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | pilzneński - viking   | 2 kg (51.3%)   | 80 %  | 3.6 |
| Grain | pale ale - viking     | 1 kg (25.6%)   | 80 %  | 5.5 |
| Grain | płatki owsiane        | 0.4 kg (10.3%) | 83 %  | 3   |
| Grain | pszeniczny - bestmalz | 0.3 kg (7.7%)  | 82 %  | 5   |
| Grain | biscuit - chateau     | 0.2 kg (5.1%)  | 77 %  | 50  |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Warrior | 10 g   | 60 min   | 14.7 %     |
| Aroma (end of boil) | CTZ     | 20 g   | 10 min   | 10.7 %     |
| Aroma (end of boil) | Strata  | 20 g   | 1 min    | 15.1 %     |
| Aroma (end of boil) | Citra   | 30 g   | 1 min    | 13.8 %     |
| Dry Hop             | Citra   | 30 g   | 2 day(s) | 13.8 %     |
| Dry Hop             | Strata  | 30 g   | 2 day(s) | 15.1 %     |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                                |     |       |        |            |
|--------------------------------|-----|-------|--------|------------|
| WLP090 - San Diego Super Yeast | Ale | Slant | 175 ml | White Labs |
| 5 tygodniowa gęstwa            |     |       |        |            |

### Extras

| Type        | Name                  | Amount | Use for  | Time   |
|-------------|-----------------------|--------|----------|--------|
| Water Agent | gips                  | 3 g    | Mash     | ---    |
| Water Agent | kwas mlekowy 80% [ml] | 4.63 g | Mash     | ---    |
| Water Agent | chlorek wapnia [ml]   | 0 g    | Mash     | ---    |
| Water Agent | epsom                 | 0.5 g  | Mash     | ---    |
| Water Agent | mech irlandzki        | 3 g    | Boil     | 10 min |
| Water Agent | kwask askorbinowy     | 3 g    | Bottling | ---    |