

# APkA

---

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **19**
- SRM **4.4**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **8.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2.2 kg (78.6%)	80 %	7
Grain	Oats, Flaked	0.3 kg (10.7%)	80 %	2
Grain	Briess - Carapils Malt	0.3 kg (10.7%)	74 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	southern cross	5 g	60 min	12 %
Aroma (end of boil)	Southern cross	10 g	10 min	12 %
Aroma (end of boil)	Mandarina Bavaria	35 g	0 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	15 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	skórka z czerwonego grejfruta	20 g	Boil	0 min

## Notes

- wyłączyć palnik odczekać 5 minut i rozpocząć chłodzenie.  
Chmiel i skórki wyciągnąć po schłodzeniu brzezki  
*Jan 11, 2019, 3:09 PM*