

Jajco APA

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **44**
- SRM **4.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.4 liter(s)**
- Total mash volume **8.5 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **6.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Pale Malt (2 Row) UK | 2 kg (85.7%) | 78 % | 6 |
| Sugar | Brown Sugar, Light | 0.1 kg (4.3%) | 100 % | 16 |
| Grain | Rice, Flaked | 0.135 kg (5.8%) | 70 % | 2 |
| Sugar | Cukier | 0.1 kg (4.3%) | 100 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Summit | 10 g | 45 min | 14.1 % |
| Aroma (end of boil) | Cascade | 10 g | 15 min | 5.8 % |
| Aroma (end of boil) | Citra | 10 g | 5 min | 13.1 % |
| Aroma (end of boil) | Summit | 10 g | 1 min | 14.1 % |
| Dry Hop | Citra | 40 g | 4 day(s) | 13.1 % |
| Dry Hop | Cascade | 10 g | 4 day(s) | 5.8 % |
| Dry Hop | Summit | 10 g | 4 day(s) | 14.1 % |

Yeasts

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

| | | | | |
|-------------------------|-----|-----|-----|-----|
| Gozdawa U.S. West Coast | Ale | Dry | 5 g | --- |
|-------------------------|-----|-----|-----|-----|