

# Jakařtam APA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU ---
- SRM **6.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (39.2%)	80 %	5
Grain	Pilzneński	3 kg (58.8%)	81 %	4
Grain	Strzegom Karmel 300	0.1 kg (2%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Mosaic	40 g	60 min	10 %
Mash	Citra	30 g	50 min	12 %
Dry Hop	Citra	20 g	7 day(s)	12 %
Dry Hop	Mosaic	10 g	7 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis