

Jasna Krasna (APA)

- Gravity **11.9 BLG**
- ABV ---
- IBU **35**
- SRM **4.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **6 %**
- Size with trub loss **10.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.2 liter(s)**
- Total mash volume **10.6 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **8.2 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **13.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.7 kg (72.3%) | 80 % | 6 |
| Grain | Strzegom Wiedeński | 0.35 kg (14.9%) | 79 % | 10 |
| Grain | Płatki owsiane (kupić) | 0.3 kg (12.8%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Sybilla | 10 g | 60 min | 3.5 % |
| Boil | Equinox | 10 g | 20 min | 13.1 % |
| Boil | Sybilla | 10 g | 20 min | 3.5 % |
| Aroma (end of boil) | Sybilla | 15 g | 1 min | 3.5 % |
| Aroma (end of boil) | Equinox | 10 g | 1 min | 13.1 % |
| Dry Hop | Equinox | 10 g | 4 day(s) | 13.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 5 g | --- |