

# LaktoAPA americandream

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **32**
- SRM **4.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

## Steps

- Temp **70 C**, Time **0 min**
- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **24.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (85.7%)	80 %	5
Grain	Platki owsiane	1 kg (14.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Bravo	100 g	15 min	13.9 %
Dry Hop	Eureka!	25 g	7 day(s)	18 %
Dry Hop	Bravo	50 g	3 day(s)	13.9 %
Dry Hop	Simcoe	50 g	3 day(s)	13.1 %
Dry Hop	Lemon drop	100 g	3 day(s)	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	70 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
------	------	--------	---------	------

Flavor	Laktoza	500 g	Boil	15 min
Spice	Kaffir	5 g	Boil	10 min