

## lepsz wersja apa

---

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **37**
- SRM **4.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Steps

- Temp **65 C**, Time **75 min**

### Mash step by step

- Heat up **19.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **75 min** at **65C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (92.3%)	80 %	5
Grain	Pszeniczny	0.5 kg (7.7%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	30 g	60 min	10.5 %
Aroma (end of boil)	Amarillo	25 g	10 min	9.5 %
Whirlpool	Cascade	10 g	0 min	6 %
Dry Hop	Centennial	10 g	3 day(s)	10.5 %
Dry Hop	Cascade	20 g	3 day(s)	6 %

### Yeasts

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

### Notes

- taki bedzie lepszy  
*Apr 27, 2017, 11:16 PM*