

## MOJA apa

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **43**
- SRM **3.2**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

### Mash step by step

- Heat up **16.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **76C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (53.2%)	81 %	4
Grain	Pszeniczny	2.2 kg (46.8%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	0 min	13.7 %
Boil	Citra	10 g	0 min	12 %
Boil	Citra	20 g	15 min	12 %
Boil	Chinook	10 g	15 min	13 %
Boil	Citra	20 g	60 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WB-06	Wheat	Dry	11.5 g	---