

# OwsiankAPA #1

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **59**
- SRM **3.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Caramel/Crystal Malt - 10L	0.2 kg (4%)	75 %	20
Grain	Pale Malt (2 Row) US	4 kg (80%)	79 %	4
Grain	Płatki owsiane	0.8 kg (16%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Horizon	20 g	60 min	11 %
Boil	Columbus/Tomahawk/Zeus	10 g	30 min	15.5 %
Boil	Equinox	10 g	30 min	13.1 %
Aroma (end of boil)	Horizon	10 g	10 min	11 %
Aroma (end of boil)	Ahtanum	10 g	10 min	5 %
Whirlpool	Columbus/Tomahawk/Zeus	20 g	5 min	15.5 %
Whirlpool	Ahtanum	20 g	1 min	5 %
Whirlpool	Equinox	20 g	1 min	13.1 %

## Yeasts

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