

# pink apa

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **26**
- SRM **2.9**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **71 C**, Time **1 min**
- Temp **67 C**, Time **50 min**
- Temp **75 C**, Time **1 min**

## Mash step by step

- Heat up **16 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **1 min** at **71C**
- Keep mash **1 min** at **75C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	3 kg (60%)	81 %	4
Adjunct	Pszenica niesłodowana	1 kg (20%)	75 %	3
Grain	Płatki owsiane	0.5 kg (10%)	60 %	3
Grain	Płatki ryżowe	0.5 kg (10%)	60 %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	marynka	10 g	60 min	8.8 %
Boil	Bramling cross	50 g	20 min	6 %
Whirlpool	Bramling cross	50 g	0 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale K-97	Ale	Dry	11.5 g	safale

## Extras

Type	Name	Amount	Use for	Time
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Spice	płatki róży	250 g	Boil	0 min
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