

# Żeglarz New World APA Duże gary

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **30**
- SRM **4.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **1300 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1430 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **1644.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1068 liter(s)**
- Total mash volume **1424 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **1068 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **932.5 liter(s)** of **76C** water or to achieve **1644.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	230 kg (64.6%)	80 %	5
Grain	Pszeniczny	70 kg (19.7%)	85 %	4
Grain	Płatki pszeniczne	28 kg (7.9%)	85 %	3
Grain	Płatki owsiane	28 kg (7.9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Vic Secret	500 g	30 min	16.3 %
Whirlpool	Enigma (AUS)	1000 g	20 min	17.2 %
Whirlpool	Amarillo	2500 g	20 min	9.5 %
Dry Hop	Amarillo	2000 g	6 day(s)	6.4 %
Dry Hop	Enigma (AUS)	2000 g	6 day(s)	17.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	1540 g	Fermentis