

#16 APA 1/2 Kawa

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **40**
- SRM **5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **37.4 liter(s)**
- Total mash volume **48.1 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **37.4 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **23.9 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	9.5 kg (88.8%)	80 %	5
Grain	Strzegom Monachijski typ I	0.8 kg (7.5%)	79 %	16
Grain	Biscuit Malt	0.2 kg (1.9%)	79 %	45
Grain	Weyermann - Carapils	0.2 kg (1.9%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	40 g	53 min	13.2 %
Boil	Citra	40 g	15 min	12 %
Dry Hop	Mosaic	40 g	3 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale	Ale	Liquid	1600 ml	Wyeast Labs
starter				

Extras

Type	Name	Amount	Use for	Time
Fining	whirflock	8 g	Boil	10 min