

## #26 APA 30-stka!

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **57**
- SRM **6.3**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **26.1 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

### Steps

- Temp **70 C**, Time **90 min**

### Mash step by step

- Heat up **15.9 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **90 min** at **70C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Colorado Pale Base Malt - Viking Malt	1.5 kg (28.3%)	79 %	6
Grain	Strzegom Monachijski typ II	0.5 kg (9.4%)	79 %	22
Grain	Pszeniczny	0.5 kg (9.4%)	85 %	4
Grain	Abbey Castle	0.5 kg (9.4%)	80 %	45
Grain	Pilzneński	1 kg (18.9%)	81 %	4
Grain	Acid Malt	0.5 kg (9.4%)	58.7 %	6
Grain	Żytni	0.8 kg (15.1%)	79 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	12 g	60 min	12.8 %
Boil	Tomahawk	15 g	60 min	15.1 %
Boil	Perle	5 g	60 min	7 %
Aroma (end of boil)	Chinook	25 g	15 min	12.8 %
Dry Hop	Columbus/Tomahawk/Zeus	30 g	15 day(s)	15.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Pure	Ale	Liquid	200 ml	---
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