

#5 OCEAN APA

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **34**
- SRM **4.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 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 **62 C**, Time **45 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|-------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (100%) | 79 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------|--------|-----------|------------|
| Boil | Enigma (AUS) | 10 g | 45 min | 17.2 % |
| Aroma (end of boil) | Enigma (AUS) | 20 g | 15 min | 17.2 % |
| Dry Hop | Enigma (AUS) | 30 g | 14 day(s) | 17.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------|------|--------|---------|------------------|
| FM10 O czym szumią wierzby | Ale | Liquid | 1000 ml | Fermentum Mobile |
| Starter z gęstwy po bitterze | | | | |