

# Ahhhroma apa

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **38**
- SRM **4.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **34.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.9 liter(s)**
- Total mash volume **33.3 liter(s)**

## Steps

- Temp **62 C**, Time **55 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **25.9 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **55 min** at **62C**
- Keep mash **5 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **34.5 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 6.5 kg (87.8%) | 80 %  | 5   |
| Grain | Płatki owsiane       | 0.4 kg (5.4%)  | 60 %  | 3   |
| Grain | Pszeniczny           | 0.5 kg (6.8%)  | 85 %  | 4   |

## Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil    | Ahhhroma | 30 g   | 60 min   | 16.7 %     |
| Boil    | Ahhhroma | 60 g   | 0 min    | 16.7 %     |
| Dry Hop | Ahhhroma | 60 g   | 3 day(s) | 16.7 %     |

## Yeasts

| Name        | Type  | Form  | Amount | Laboratory      |
|-------------|-------|-------|--------|-----------------|
| Kveik SKARE | Lager | Slant | 100 ml | 2 łyżki stolowe |