

# Antypody

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **39**
- SRM **5.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale   | 3 kg (54.5%)  | 79 %  | 6   |
| Grain | Strzegom Pilzneński | 2 kg (36.4%)  | 80 %  | 4   |
| Grain | Strzegom Karmel 30  | 0.5 kg (9.1%) | 75 %  | 30  |

## Hops

| Use for             | Name          | Amount | Time     | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil                | Pacifica (NZ) | 15 g   | 50 min   | 4.8 %      |
| Boil                | Pacifica (NZ) | 10 g   | 25 min   | 4.8 %      |
| Boil                | Vic Secret    | 10 g   | 20 min   | 16.3 %     |
| Boil                | Vic Secret    | 10 g   | 10 min   | 16.3 %     |
| Aroma (end of boil) | Vic Secret    | 30 g   | 5 min    | 16.3 %     |
| Aroma (end of boil) | Pacifica (NZ) | 25 g   | 5 min    | 4.8 %      |
| Dry Hop             | Vic Secret    | 50 g   | 3 day(s) | 16.3 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |