

# APA

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **40**
- SRM **3.7**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **7.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pilsner malt  | 1.5 kg (60%) | 82 %  | 4   |
| Grain | Viking Pale Ale malt | 0.5 kg (20%) | 80 %  | 5   |
| Grain | Platki owsiane       | 0.5 kg (20%) | 85 %  | 3   |

## Hops

| Use for             | Name   | Amount | Time   | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil                | Azacca | 5 g    | 30 min | 14 %       |
| Aroma (end of boil) | Citra  | 10 g   | 10 min | 12 %       |
| Aroma (end of boil) | Simcoe | 10 g   | 10 min | 13.2 %     |
| Whirlpool           | Simcoe | 5 g    | 20 min | 13.2 %     |
| Whirlpool           | Citra  | 5 g    | 20 min | 12 %       |

## Yeasts

| Name                     | Type | Form | Amount | Laboratory |
|--------------------------|------|------|--------|------------|
| Gozdawa Pure Ale Yeast 7 | Ale  | Dry  | 10 g   | ---        |

## Notes

- Drożdże uwodnię i zrobię starter na mieszadle.  
*Sep 22, 2019, 9:15 PM*