

APA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **26**
- SRM **3.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.2 liter(s)**
- Total mash volume **12.3 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **9.2 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.1 kg (68.4%) | 80 % | 3.2 |
| Grain | Weyermann pszeniczny jasny | 0.4 kg (13%) | 80 % | 3 |
| Grain | słód Caramel | 0.15 kg (4.9%) | 75 % | 10 |
| Grain | Weyermann - Acidulated Malt | 0.12 kg (3.9%) | 80 % | 6 |
| Grain | Płatki owsiane | 0.3 kg (9.8%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil | Simcoe | 5 g | 60 min | 14.5 % |
| Boil | Mosaic | 7 g | 15 min | 12.3 % |
| Whirlpool | Mosaic | 8 g | 5 min | 12.3 % |
| Dry Hop | Mosaic | 35 g | 4 day(s) | 12.3 % |
| Dry Hop | Simcoe | 10 g | 4 day(s) | 14.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-----------------------|-----|-------|--------|-----|
| FM42 Stare nadreńskie | Ale | Slant | 150 ml | --- |
|-----------------------|-----|-------|--------|-----|

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Other | Łuska ryżowa | 100 g | Mash | 10 min |
| Fining | Mech Irlandzki | 3 g | Boil | 15 min |