

APA BAZA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **52**
- SRM **4.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **68 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (89.3%) | 80 % | 6 |
| Grain | Platki owsiane | 0.3 kg (5.4%) | 85 % | 3 |
| Grain | Viking Wheat Malt | 0.3 kg (5.4%) | 83 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 20 g | 60 min | 15.5 % |
| Boil | Columbus/Tomahawk/Zeus | 10 g | 30 min | 15.5 % |
| Boil | Citra | 10 g | 20 min | 12 % |
| Boil | Cascade | 10 g | 15 min | 6 % |
| Whirlpool | Citra | 40 g | 0 min | 12 % |
| dodac przy 72 stopniach, przerwac chlodzenie na 40min | | | | |
| Whirlpool | Cascade | 40 g | 0 min | 6 % |
| dodac przy 72 stopniach, przerwac chlodzenie na 40min | | | | |
| Dry Hop | Citra | 50 g | 3 day(s) | 12 % |
| Dry Hop | Cascade | 50 g | 3 day(s) | 6 % |

Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| Name | Type | Form | Amount | Laboratory |
|--------------|-------------|-------------|---------------|-------------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|---------------|----------------|-------------|
| Fining | mech irlandzki | 4 g | Boil | 12 min |