

# Apa BREWIT

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **23**
- SRM **4.1**

## Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **75.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **48 liter(s)**
- Total mash volume **64 liter(s)**

## Steps

- Temp **65 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **48 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **15 min** at **65C**
- Keep mash **45 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **43.9 liter(s)** of **76C** water or to achieve **75.9 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 11 kg (68.8%) | 80 %  | 5   |
| Grain | Pszeniczny           | 4 kg (25%)    | 85 %  | 4   |
| Grain | Płatki owsiane       | 1 kg (6.3%)   | 85 %  | 3   |

## Hops

| Use for   | Name    | Amount | Time     | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil      | Chinook | 25 g   | 60 min   | 13 %       |
| Boil      | Chinook | 40 g   | 20 min   | 13 %       |
| Whirlpool | Citra   | 35 g   | ---      | 12 %       |
| Whirlpool | Galaxy  | 35 g   | ---      | 15 %       |
| Dry Hop   | Chinook | 150 g  | 5 day(s) | 13 %       |
| Dry Hop   | Citra   | 150 g  | 5 day(s) | 12 %       |
| Dry Hop   | Galaxy  | 150 g  | 5 day(s) | 15 %       |