

# APA KSIĄŻĘCY

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **26**
- SRM **3.7**

## 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 **75 %**
- Liquor-to-grist ratio **4.2 liter(s) / kg**
- Mash size **22.7 liter(s)**
- Total mash volume **28.1 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **22.7 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (92.6%)	80 %	4
Grain	Płatki pszeniczne	0.4 kg (7.4%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Książęcy	15 g	60 min	7 %
Aroma (end of boil)	Książęcy	25 g	10 min	7 %
Whirlpool	Książęcy	60 g	10 min	7 %
Dry Hop	Książęcy	100 g	3 day(s)	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
HORNINDAL KVEIK	Ale	Slant	100 ml	OMEGA LABS