

APA New

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **32**
- SRM **6.1**
- 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 **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

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

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **15 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 (87.7%) | 80 % | 5 |
| Grain | Płatki żytnie | 0.5 kg (8.8%) | 60 % | 3 |
| Grain | Weyermann - Carawheat | 0.2 kg (3.5%) | 77 % | 125 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------|--------|--------|------------|
| Boil | Ekuanot 2020 | 4.2 g | 60 min | 13 % |
| Boil | Columbus US 2018 | 15 g | 60 min | 16.3 % |