

## APA - słodowa

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **40**
- SRM **8.6**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **70 C**, Time **60 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (50%)	79 %	6
Grain	Monachijski	1 kg (16.7%)	80 %	16
Grain	Viking melanoidynowy	1 kg (16.7%)	75 %	60
Grain	Strzegom Pszeniczny	1 kg (16.7%)	81 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	60 min	13.2 %
Boil	Simcoe	10 g	45 min	13.2 %
Boil	Simcoe	10 g	30 min	13.2 %
Boil	Simcoe	10 g	15 min	13.2 %
Whirlpool	Centennial	10 g	15 min	10.5 %
Whirlpool	Mosaic	10 g	15 min	10 %
Dry Hop	Centennial	35 g	5 day(s)	10.5 %
Dry Hop	Mosaic	35 g	5 day(s)	10 %

### Yeasts

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