

APA Z JACKIEM (y)

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **36**
- SRM **6.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **28.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **62 C**, Time **55 min**
- Temp **67 C**, Time **25 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **55 min** at **62C**
- Keep mash **25 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **28.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (71.4%) | 80 % | 5 |
| Grain | Viking Pilsner malt | 1 kg (14.3%) | 82 % | 4 |
| Grain | Karmelowy Jasny 30EBC | 1 kg (14.3%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Cascade | 28 g | 60 min | 10 % |
| Boil | Mosaic | 25 g | 15 min | 10 % |
| Boil | Simcoe | 50 g | 0 min | 13.2 % |
| Dry Hop | Cascade | 50 g | 1 day(s) | 6 % |
| Dry Hop | Cascade | 50 g | 2 day(s) | 6 % |
| Dry Hop | Simcoe | 25 g | 0 day(s) | 13.2 % |