

# APA z Puree Jagodowym

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **33**
- SRM **4.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **27.5 liter(s)**

## Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **22 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (36.4%)	80 %	5
Grain	Viking Pilsner malt	1 kg (18.2%)	82 %	4
Grain	Viking Vienna Malt	0.5 kg (9.1%)	79 %	7
Grain	BESTMALZ - Best Minich	0.5 kg (9.1%)	80.5 %	16
Grain	Słód pszeniczny Bestmalz	1.5 kg (27.3%)	82 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	25 g	60 min	12.3 %
Aroma (end of boil)	Amarillo	25 g	1 min	8.5 %
Dry Hop	Citra	20 g	3 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Puree Jagodowe	1000 g	Primary	3 day(s)