

# Apa zacierana

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **26**
- SRM **4.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

## Steps

- Temp **62 C**, Time **15 min**
- Temp **73 C**, Time **60 min**

## Mash step by step

- Heat up **14.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **60 min** at **73C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

## Fermentables

| Type  | Name                              | Amount          | Yield | EBC |
|-------|-----------------------------------|-----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt         | 2 kg (42.1%)    | 85 %  | 7   |
| Grain | Weyermann - Bohemian Pilsner Malt | 2.75 kg (57.9%) | 81 %  | 4   |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 5 g    | 60 min | 13.5 %     |
| Boil    | Azacca | 10 g   | 20 min | 14 %       |
| Boil    | Mosaic | 10 g   | 20 min | 10 %       |