

# Apa zacierana

---

- 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 %