

# AParycja

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **4.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **3 %**
- Size with trub loss **30.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **4 %/h**
- Boil size **33.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **33.8 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **26.3 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **33.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	7.1 kg (94.7%)	81 %	4
Grain	Monachijski	0.4 kg (5.3%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	15 g	15 min	15.5 %
Boil	Warrior	25 g	5 min	15.5 %
Whirlpool	Warrior	40 g	10 min	15.5 %
Dry Hop	Warrior	50 g	5 day(s)	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	200 ml	Fermentum Mobile