

## APKA (01-06/2022)

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **28**
- SRM **4.6**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **26.6 liter(s)**

### Steps

- Temp **40 C**, Time **5 min**
- Temp **53 C**, Time **30 min**
- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **20 min**

### Mash step by step

- Heat up **20.7 liter(s)** of strike water to **42.9C**
- Add grains
- Keep mash **5 min** at **40C**
- Keep mash **30 min** at **53C**
- Keep mash **70 min** at **66C**
- Keep mash **20 min** at **78C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.9 kg (83.1%)	81 %	4
Grain	Monachijski	1 kg (16.9%)	80 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Dry Hop	Citra	100 g	4 day(s)	12 %

### Yeasts

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