

Apka

- Gravity **10 BLG**
- ABV **4 %**
- IBU **27**
- SRM **3.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **5.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **7.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.9 liter(s)**
- Total mash volume **5.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **3.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **5 liter(s)** of **76C** water or to achieve **7.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 1 kg (76.9%) | 80 % | 4 |
| Grain | Płatki owsiane | 0.3 kg (23.1%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Chinook | 5 g | 60 min | 13 % |
| Dry Hop | Citra | 10 g | 3 day(s) | 12 % |
| Dry Hop | Chinook | 10 g | 3 day(s) | 13 % |
| Dry Hop | Centennial | 10 g | 3 day(s) | 10.5 % |