

# Aromatyczna APA

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **20**
- SRM **4.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.6 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **17 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (70.8%)	80 %	5
Grain	Strzegom Wiedeński	0.5 kg (8.8%)	79 %	10
Grain	Strzegom Pilzneński	0.5 kg (8.8%)	80 %	4
Grain	Płatki owsiane	0.65 kg (11.5%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	12 min	12 %
Boil	Cascade PL	30 g	12 min	3.8 %
Dry Hop	Citra	15 g	3 day(s)	12 %
Dry Hop	Cascade PL	15 g	3 day(s)	3.8 %
Dry Hop	Amarillo	15 g	3 day(s)	8.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	12.5 g	Fermentis