

# Aromatyczna APA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **20**
- SRM **4.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 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 **16.4 liter(s)** of **76C** water or to achieve **27.7 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  |