

# Babie lato APA

- Gravity **11.8 BLG**
- ABV ---
- IBU **44**
- SRM **5.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **15 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

## Steps

- Temp **67 C**, Time **50 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **15.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name               | Amount         | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Pilzneński         | 3.5 kg (79.5%) | 81 %  | 4   |
| Grain | Strzegom Karmel 30 | 0.5 kg (11.4%) | 75 %  | 30  |
| Grain | Oats, Flaked       | 0.4 kg (9.1%)  | 80 %  | 2   |

## Hops

| Use for   | Name    | Amount | Time     | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil      | lunga   | 20 g   | 60 min   | 11 %       |
| Boil      | lunga   | 20 g   | 30 min   | 11 %       |
| Whirlpool | Sybilla | 20 g   | 0 min    | 3.5 %      |
| Dry Hop   | Sybilla | 50 g   | 4 day(s) | 3.5 %      |
| Dry Hop   | lunga   | 50 g   | 4 day(s) | 11 %       |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-05 | Ale  | Dry  | 10 g   | Safale     |

## Extras

| Type        | Name | Amount | Use for | Time |
|-------------|------|--------|---------|------|
| Water Agent | Gips | 10 g   | Mash    | ---  |