

# Grodziska APA

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **35**
- SRM **5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **24.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **52 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **30 min** at **52C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **24.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Grodziski	2 kg (36.4%)	80 %	4
Grain	Strzegom Pilzneński	3 kg (54.5%)	80 %	4
Grain	Strzegom Karmel 30	0.5 kg (9.1%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	60 min	12 %
Aroma (end of boil)	Lemon drop	25 g	10 min	4.6 %
Dry Hop	Lemon drop	25 g	7 day(s)	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	100 ml	Fermentum Mobile