

# Halucek APA

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **42**
- SRM **8.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (76.9%)	82 %	4
Grain	Strzegom Monachijski typ II	1 kg (15.4%)	79 %	22
Grain	crystal simpsons	0.5 kg (7.7%)	74 %	100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	40 g	5 min	15.5 %
Whirlpool	Mosaic	60 g	10 min	10 %
Whirlpool	Nelson Sauvín	50 g	10 min	11 %
Whirlpool	Galaxy	50 g	10 min	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1272 American Ale II	Ale	Liquid	100 ml	Wyeast Labs