

Halucek APA

- 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 |