

## KAPA (Kruszyńskie APA) 38l.

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **16**
- SRM **4.3**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **48.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.7 liter(s)**
- Total mash volume **35.6 liter(s)**

### Steps

- Temp **67.5 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **26.7 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **50 min** at **67.5C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **31 liter(s)** of **76C** water or to achieve **48.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale Zero 5-7,5 EBC	5 kg (56.2%)	80 %	7
Grain	Viking Wheat Malt	3 kg (33.7%)	83 %	5
Grain	Płatki owsiane	0.5 kg (5.6%)	85 %	3
Grain	Płatki orkiszowe	0.4 kg (4.5%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook PL	25 g	60 min	9.1 %
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Aroma (end of boil)	CTZ Columbus	50 g	0 min	15.7 %
Dry Hop	Sorachi Ace	60 g	7 day(s)	10 %
Dry Hop	Centennial	35 g	7 day(s)	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	16.81 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	4.38 g	Mash	70 min