

# KassAPA

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **31**
- SRM **5.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.2 liter(s)**

## Steps

- Temp **63 C**, Time **25 min**
- Temp **68 C**, Time **25 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **20.1 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **25 min** at **63C**
- Keep mash **25 min** at **68C**
- Keep mash **15 min** at **72C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Acid Malt	0.075 kg (1.2%)	58.7 %	6
Grain	Pszeniczny	0.1 kg (1.6%)	85 %	4
Adjunct	Pszenica niesłodowana	0.1 kg (1.6%)	75 %	3
Grain	Viking melanoidynowy	0.4 kg (6.5%)	75 %	60
Grain	Strzegom Wiedeński	0.51 kg (8.2%)	79 %	10
Grain	Strzegom Pilzneński	1 kg (16.2%)	80 %	4
Grain	Briess - Pale Ale Malt	4 kg (64.7%)	80 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	20 g	60 min	7 %
Boil	Mosaic	15 g	30 min	12 %
Aroma (end of boil)	Mosaic	15 g	15 min	12 %
Aroma (end of boil)	Mosaic	20 g	0 min	12 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
US-05	Ale	Dry	11.5 g	Fermentis