

LaktoAPA americandream

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **32**
- SRM **4.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

- Temp **70 C**, Time **0 min**
- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **24.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (85.7%) | 80 % | 5 |
| Grain | Platki owsiane | 1 kg (14.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Whirlpool | Bravo | 100 g | 15 min | 13.9 % |
| Dry Hop | Eureka! | 25 g | 7 day(s) | 18 % |
| Dry Hop | Bravo | 50 g | 3 day(s) | 13.9 % |
| Dry Hop | Simcoe | 50 g | 3 day(s) | 13.1 % |
| Dry Hop | Lemon drop | 100 g | 3 day(s) | 4.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale | Slant | 70 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|---------|-------|------|--------|
| Flavor | Laktoza | 500 g | Boil | 15 min |
| Spice | Kaffir | 5 g | Boil | 10 min |