

## NE APA II

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **29**
- SRM **4.5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **4 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **13.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (40%)	80 %	5
Grain	Strzegom Pilzneński	1 kg (20%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (20%)	79 %	16
Adjunct	Pszenica niestodowana	0.5 kg (10%)	75 %	3
Grain	Płatki owsiane	0.5 kg (10%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	El Dorado	20 g	10 min	15 %
Boil	Amarillo	10 g	10 min	9.5 %
Boil	Mosaic	10 g	10 min	10 %
Boil	El Dorado	20 g	5 min	15 %
Boil	Amarillo	20 g	5 min	9.5 %
Boil	Mosaic	15 g	5 min	10 %
Boil	El Dorado	10 g	0 min	15 %
Boil	Amarillo	20 g	0 min	9.5 %
Boil	Mosaic	15 g	0 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis