

# nibyNISKOalkohholowa APA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **29**
- SRM **4.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **4 %**
- Size with trub loss **23.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (84.6%)	80 %	5
Grain	Żytni	0.3 kg (4.6%)	85 %	8
Grain	Pszeniczny	0.3 kg (4.6%)	85 %	4
Adjunct	Płatki owsiane	0.4 kg (6.2%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Simcoe	50 g	2 day(s)	13.2 %
Dry Hop	Centennial	50 g	2 day(s)	10.5 %
Boil	Mandarina Bavaria	30 g	60 min	10 %
Boil	Sorachi Ace	10 g	5 min	10 %
Dry Hop	Mosaic	50 g	2 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.4 g	Fermentis