

# Sen Apacza

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **40**
- SRM **5.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **19.6 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **23.3 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (89.3%)	80 %	5
Grain	Viking Cookie malt	0.6 kg (10.7%)	72 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Chinook	20 g	30 min	11.7 %
Whirlpool	Chinook	30 g	30 min	13 %
Whirlpool	Simcoe	20 g	30 min	13.2 %
Dry Hop	Simcoe	80 g	2 day(s)	13.2 %
Dry Hop	Cascade	100 g	2 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	1000 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
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Fining	Mech irlandzki	10 g	Boil	15 min
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## Notes

- pierwsza wartka na płynnych  
*Mar 21, 2021, 11:17 AM*