

# Smaczna APA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **17**
- SRM **6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **17.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **11.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **17.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (81.1%)	80 %	6
Grain	Strzegom Monachijski typ II	0.5 kg (13.5%)	79 %	28
Grain	Płatki owsiane	0.2 kg (5.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	2 g	50 min	11.8 %
Whirlpool	Simcoe	15 g	50 min	11.8 %
Dry Hop	Cascade	80 g	3 day(s)	5.5 %
Dry Hop	Cascade	20 g	10 day(s)	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
browarowe	Ale	Slant	200 ml	---

## Extras

Type	Name	Amount	Use for	Time
Water Agent	chlerek wapnia	10 g	Mash	---