

# Staropolskie APA III 22L

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **19**
- SRM **6.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.9 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **17.8 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.5 kg (68.6%)	82 %	4
Grain	Monachijski	1 kg (19.6%)	80 %	16
Grain	Strzegom Karmel 30	0.5 kg (9.8%)	75 %	30
Grain	Karmelowy 150 - Viking Malt	0.1 kg (2%)	79 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %
Boil	East Kent Goldings	10 g	30 min	5.1 %
Aroma (end of boil)	Fuggles	10 g	15 min	4.5 %
Dry Hop	Fuggles	30 g	5 day(s)	4.5 %
Dry Hop	East Kent Goldings	30 g	5 day(s)	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzski	5 g	Boil	15 min