

## Sztos:)APA

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **46**
- SRM **4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Steps

- Temp **50 C**, Time **5 min**
- Temp **56 C**, Time **15 min**
- Temp **67 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **16.5 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **5 min** at **50C**
- Keep mash **15 min** at **56C**
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	3 kg (54.5%)	81 %	4
Grain	Viking Pale Ale malt	1.5 kg (27.3%)	80 %	5
Grain	Briess - Carapils Malt	1 kg (18.2%)	74 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	40 g	30 min	13.2 %
Aroma (end of boil)	Simcoe	60 g	1 min	13.2 %
Whirlpool	Mosaic	50 g	---	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	23 g	---

### Notes

- Whirlflock 10 min przed końcem gotowania

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Odżywka  
Aromazyna  
Fermentacja:  
15-17 st. 3 dni  
17-19 st. 3 dni  
19-21 st. 2 dni  
21-24 st. 4 dni

fermentacja cicha 24 st. 5 dni  
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