

#21 Juicy APA

- Gravity **10 BLG**
- ABV **4 %**
- IBU ---
- SRM **3.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **69 C**, Time **60 min**

Mash step by step

- Heat up **15.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (90.9%)	80 %	5
Grain	Płatki owsiane	0.4 kg (9.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Mosaic	30 g	0 min	10 %
Whirlpool	Azacca	30 g	0 min	14 %
Dry Hop	Mosaic	20 g	3 day(s)	10 %
Dry Hop	Azacca	20 g	3 day(s)	14 %

Yeasts

Name	Type	Form	Amount	Laboratory
wlp095	Ale	Liquid	40 ml	White Labs