APA 07/08

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **50**
- SRM **4.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **48 liter(s)**
- Trub loss **5 %**
- Size with trub loss **55.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **68.9 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **67.5 liter(s)**
- Total mash volume **82.5 liter(s)**

Steps

- Temp **70 C**, Time **60 min**

Mash step by step

- Heat up **67.5 liter(s)** of strike water to **75.6C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **68.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	15 kg *(100%)*	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	100 g	60 min	7.8 %
Boil	Perle	100 g	60 min	6.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Farmgarden	Ale	Slant	80 ml	Fermentis

Notes

- 07 na zimno citra 200g
  08 na zimno huell melon 100g + citra 100g + ekstrakt izo
  Apr 8, 2024, 6:37 PM

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