

#26 APA 30-stka!

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **57**
- SRM **6.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **26.1 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

- Temp **70 C**, Time **90 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **90 min** at **70C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------------|----------------|--------|-----|
| Grain | Colorado Pale Base Malt - Viking Malt | 1.5 kg (28.3%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (9.4%) | 79 % | 22 |
| Grain | Pszeniczny | 0.5 kg (9.4%) | 85 % | 4 |
| Grain | Abbey Castle | 0.5 kg (9.4%) | 80 % | 45 |
| Grain | Pilzneński | 1 kg (18.9%) | 81 % | 4 |
| Grain | Acid Malt | 0.5 kg (9.4%) | 58.7 % | 6 |
| Grain | Żytni | 0.8 kg (15.1%) | 79 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|-----------|------------|
| Boil | Chinook | 12 g | 60 min | 12.8 % |
| Boil | Tomahawk | 15 g | 60 min | 15.1 % |
| Boil | Perle | 5 g | 60 min | 7 % |
| Aroma (end of boil) | Chinook | 25 g | 15 min | 12.8 % |
| Dry Hop | Columbus/Tomahawk/Zeus | 30 g | 15 day(s) | 15.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|------|-----|--------|--------|-----|
| Pure | Ale | Liquid | 200 ml | --- |
|------|-----|--------|--------|-----|