

## #30 APA na lenia

- Gravity **12.4 BLG**
- ABV ---
- IBU **33**
- SRM **4.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Flagon	4 kg (80%)	80 %	5
Grain	Żytni	1 kg (20%)	85 %	8

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	18 g	60 min	15.3 %
Boil	Rakau (NZ)	20 g	10 min	9.5 %
Whirlpool	Rakau (NZ)	30 g	0 min	9.5 %
Dry Hop	Rakau (NZ)	50 g	3 day(s)	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	500 ml	Danstar

### Extras

Type	Name	Amount	Use for	Time
Spice	Trawa cytrynowa	20 g	Boil	5 min