

## #9 APKA własna

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **26**
- SRM **5.4**
- 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 **15 %/h**
- Boil size **33.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **35 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **2 min**

### Mash step by step

- Heat up **28 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **2 min** at **76C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

### Fermentables

| Type  | Name                      | Amount      | Yield | EBC |
|-------|---------------------------|-------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 7 kg (100%) | 79 %  | 7   |

### Hops

| Use for             | Name               | Amount | Time   | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil                | Simcoe             | 25 g   | 60 min | 12.8 %     |
| Aroma (end of boil) | Simcoe             | 25 g   | 0 min  | 12.8 %     |
| Aroma (end of boil) | East Kent Goldings | 25 g   | 0 min  | 4.6 %      |
| Aroma (end of boil) | Cascade            | 30 g   | 0 min  | 5.5 %      |

### Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale  | Slant | 250 ml | Fermentis  |

### Notes

- 4g gipsu piwowarskiego na acieranie  
*Jun 21, 2024, 6:44 PM*