

APA 2023

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **41**
- SRM **4.2**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **63 C**, Time **20 min**
- Temp **71 C**, Time **20 min**
- Temp **76 C**, Time **3 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **20 min** at **71C**
- Keep mash **3 min** at **76C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (66.7%) | 80 % | 5 |
| Grain | Żytni | 0.5 kg (8.3%) | 85 % | 8 |
| Grain | Pszeniczny | 1 kg (16.7%) | 85 % | 4 |
| Grain | Strzegom Wiedeński | 0.5 kg (8.3%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Chinook | 20 g | 60 min | 11.4 % |
| Boil | Citra | 20 g | 20 min | 12.2 % |
| Boil | Simcoe | 30 g | 5 min | 14 % |
| Dry Hop | Chinook | 30 g | 7 day(s) | 11.4 % |
| Dry Hop | Centennial | 50 g | 7 day(s) | 9.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

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

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|---------|--------|
| Other | płatki owsiane | 500 g | Mash | 30 min |
| Flavor | trawa cytrynowa | 20 g | Boil | 10 min |
| Flavor | skórka pomarańczy | 20 g | Boil | 10 min |