

## Apa II

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **35**
- SRM **6**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **33 liter(s)**
- Trub loss **5 %**
- Size with trub loss **34.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **43.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.7 liter(s)**
- Total mash volume **31.6 liter(s)**

### Steps

- Temp **66 C**, Time **70 min**

### Mash step by step

- Heat up **23.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Sparge using **27.8 liter(s)** of **76C** water or to achieve **43.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (88.6%)	80 %	---
Grain	Strzegom Wiedeński	0.2 kg (2.5%)	79 %	---
Grain	Strzegom Karmel 150	0.5 kg (6.3%)	75 %	150
Grain	Aroma CastleMalting	0.2 kg (2.5%)	78 %	100

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	40 g	60 min	13.2 %
Whirlpool	Equinox	25 g	0 min	13.1 %
Whirlpool	Citra	25 g	0 min	12 %
Dry Hop	Citra	30 g	0 day(s)	12 %
Dry Hop	falconers	30 g	0 day(s)	10.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us -5	Ale	Slant	300 ml	---