

# APA Klubowe

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- Gravity **10.2 BLG**
- ABV ---
- IBU **38**
- SRM **5.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

## Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **14.2 liter(s)**
- Total mash volume **19.7 liter(s)**

## Steps

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

## Mash step by step

- Heat up **14.2 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.9 kg (71.3%)	80 %	5
Grain	Strzegom Wiedeński	1.57 kg (28.7%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot	15 g	60 min	16.1 %
Aroma (end of boil)	Citra	30 g	5 min	12 %
Dry Hop	Zythos	30 g	7 day(s)	9.1 %

## Yeasts

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