

# APA na lajcie

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **40**
- SRM **4.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (80.6%)	80 %	5
Grain	Strzegom Pilzneński	1 kg (16.1%)	80 %	4
Grain	Strzegom Monachijski typ II	0.2 kg (3.2%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	60 min	13.7 %
Aroma (end of boil)	Cascade PL	35 g	15 min	7.8 %
Whirlpool	Amarillo	10 g	1 min	10.2 %
Dry Hop	Citra	25 g	2 day(s)	13.7 %
Dry Hop	Cascade PL	20 g	2 day(s)	7.8 %
Dry Hop	Amarillo	20 g	2 day(s)	10.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Slant	200 ml	Fermentum Mobile

## Extras

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

Type	Name	Amount	Use for	Time
Other	Słód zakwaszający	100 g	Mash	60 min
Water Agent	Gips piwowarski	5 g	Mash	60 min
Fining	Mech irlandzki	5 g	Boil	10 min