

# APA - wytrawna

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **54**
- SRM **4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 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 **62 C**, Time **60 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (83.3%)	80 %	4
Grain	Strzegom Pszeniczny	1 kg (16.7%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	60 min	13.2 %
Boil	Simcoe	10 g	50 min	13.2 %
Boil	Simcoe	10 g	40 min	13.2 %
Boil	Simcoe	10 g	30 min	13.2 %
Boil	Centennial	10 g	20 min	10.5 %
Boil	Mosaic	10 g	10 min	10 %
Whirlpool	Centennial	10 g	15 min	10.5 %
Whirlpool	Mosaic	10 g	15 min	10 %
Dry Hop	Centennial	35 g	5 day(s)	10.5 %
Dry Hop	Mosaic	35 g	5 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis