

# APA z płatkami

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **33**
- SRM **4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **10 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **19.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

## Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **10.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **19.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (58.8%)	80 %	5
Grain	Strzegom Pszeniczny	1 kg (29.4%)	81 %	6
Grain	płatki jęczmienne	0.4 kg (11.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	11 %
Boil	Simcoe	10 g	30 min	11.7 %
Aroma (end of boil)	Centennial	10 g	5 min	10 %
Whirlpool	Chinook	20 g	0 min	13 %
Whirlpool	Simcoe	20 g	0 min	13.2 %
Whirlpool	Centennial	20 g	0 min	10.5 %
Dry Hop	Simcoe	30 g	2 day(s)	13.2 %
Dry Hop	Citra	30 g	2 day(s)	12 %
Dry Hop	Amarillo	30 g	2 day(s)	9.5 %

## Yeasts

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