

## APAcz #8

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **30**
- SRM **5.3**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **26.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **19.4 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

### Mash step by step

- Heat up **14.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **26.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale	4 kg (82.5%)	79 %	7
Grain	Viking Przeniczny	0.5 kg (10.3%)	81 %	5
Grain	Carahell	0.3 kg (6.2%)	77 %	26
Grain	Weyermann - Acidulated Malt	0.05 kg (1%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mandarina Bavaria	30 g	60 min	9.1 %
Aroma (end of boil)	Citra	30 g	0 min	12.3 %
Aroma (end of boil)	Falconer's Flight	30 g	0 min	11.3 %
Dry Hop	Mandarina Bavaria	20 g	3 day(s)	9.1 %
Dry Hop	Citra	20 g	3 day(s)	12.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Slant	1000 ml	---

### 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
Fining	whirlfloc	0.5 g	Boil	10 min
Flavor	Skórka słodkiej pomarańczy	20 g	Boil	5 min
Flavor	Skórka cytryny	20 g	Boil	5 min