

## APKA (01-06/2022)

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **28**
- SRM **4.6**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **26.6 liter(s)**

### Steps

- Temp **40 C**, Time **5 min**
- Temp **53 C**, Time **30 min**
- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **20 min**

### Mash step by step

- Heat up **20.7 liter(s)** of strike water to **42.9C**
- Add grains
- Keep mash **5 min** at **40C**
- Keep mash **30 min** at **53C**
- Keep mash **70 min** at **66C**
- Keep mash **20 min** at **78C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

### Fermentables

| Type  | Name        | Amount         | Yield | EBC |
|-------|-------------|----------------|-------|-----|
| Grain | Pilzneński  | 4.9 kg (83.1%) | 81 %  | 4   |
| Grain | Monachijski | 1 kg (16.9%)   | 80 %  | 16  |

### Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Marynka | 30 g   | 60 min   | 10 %       |
| Dry Hop | Citra   | 100 g  | 4 day(s) | 12 %       |

### Yeasts

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