

APKA (01-07/2022)

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **31**
- SRM **3.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

Steps

- Temp **53 C**, Time **35 min**
- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **20 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **57.7C**
- Add grains
- Keep mash **35 min** at **53C**
- Keep mash **70 min** at **66C**
- Keep mash **20 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|---------------|-------|-----|
| Grain | Pilzneński | 6.5 kg (100%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Marynka | 35 g | 60 min | 10 % |
| Dry Hop | Citra | 120 g | 3 day(s) | 12 % |

Yeasts

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