

# Apka

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **50**
- SRM **8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (30.8%)	79 %	6
Grain	Strzegom Wiedeński	2 kg (30.8%)	79 %	10
Grain	Strzegom Monachijski typ II	0.5 kg (7.7%)	79 %	15
Grain	Caramunich® typ I	0.5 kg (7.7%)	73 %	80
Grain	Bestmalz Carmel Pils	1.5 kg (23.1%)	75 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Cascade	50 g	60 min	7.1 %
Boil	Simcoe	30 g	10 min	12.1 %
Dry Hop	Cascade	50 g	7 day(s)	7.1 %
Dry Hop	Simcoe	30 g	7 day(s)	12.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	---