

# APkA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **40**
- SRM **4.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (72.7%)	80 %	5
Grain	Pszeniczny	0.5 kg (9.1%)	85 %	4
Grain	Karmelowy Jasny 30EBC	0.2 kg (3.6%)	75 %	30
Grain	Płatki owsiane	0.5 kg (9.1%)	85 %	3
Grain	Słód owsiany Fawcett	0.3 kg (5.5%)	61 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	25 g	15 min	12.5 %
Aroma (end of boil)	El Dorado	25 g	15 min	11 %
30min 80°C				
Aroma (end of boil)	Amarillo	25 g	15 min	7.8 %
30min 80°C				
Dry Hop	El Dorado	55 g	2 day(s)	11 %
Dry Hop	Amarillo	50 g	2 day(s)	7.8 %
Dry Hop	Citra	45 g	2 day(s)	12.5 %

## Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
WLP051 - California Ale V Yeast	Ale	Liquid	200 ml	White Labs

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Fining	whirlfloc t	2.5 g	Boil	10 min
Water Agent	gips piwowarski	2 g	Mash	0 min