

# APOCALYPSO

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- Gravity **13.1 BLG**
- ABV ---
- IBU **42**
- SRM **9.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.6 liter(s)**
- Total mash volume **19.4 liter(s)**

## Steps

- Temp **67 C**, Time **45 min**

## Mash step by step

- Heat up **14.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **67C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (41.2%)	79 %	6
Grain	Strzegom Pilzneński	2 kg (41.2%)	80 %	4
Grain	Caramunich Malt	0.4 kg (8.2%)	71.7 %	110
Grain	Oats, Flaked	0.45 kg (9.3%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	calypso	5 g	35 min	14.9 %
Boil	calypso	10 g	20 min	14.9 %
Boil	calypso	20 g	15 min	14.9 %
Boil	calypso	15 g	5 min	14.9 %
Boil	calypso	10 g	1 min	14.9 %

## Yeasts

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