

# Arset APA

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **41**
- SRM **5.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **9.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **10.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **11.9 liter(s)**

## Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **9.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **6.1 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Mep@Ale	2.4 kg (90.6%)	80 %	7
Grain	BESTMALZ - Best Wheat Malt	0.25 kg (9.4%)	82 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Iunga Polish Hops	10 g	77 min	10 %
Aroma (end of boil)	El Dorado	8.6 g	10 min	11 %
Whirlpool	Kohatu	22 g	15 min	5.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Arset	Ale	Dry	1 g	Kveik

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips	2.3 g	Mash	75 min

## Notes

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

- 11 l przegotowana kranówka + 5 l Oaza  
Ca - 54,3  
Mg - 13,4  
Na - 73,4  
Cl - 126  
SO4 - 125,1  
rez.alk - 54,8  
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