

# GRODZISKA APA II 12,5 BLG #73

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **37**
- SRM **4.9**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **12.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount         | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Pilzneński               | 3 kg (73.2%)   | 81 %  | 4   |
| Grain | Pszeniczny               | 0.5 kg (12.2%) | 85 %  | 4   |
| Grain | Karmelowy Jasny<br>30EBC | 0.3 kg (7.3%)  | 75 %  | 30  |
| Grain | Monachijski              | 0.3 kg (7.3%)  | 80 %  | 16  |

## Hops

| Use for | Name           | Amount | Time     | Alpha acid |
|---------|----------------|--------|----------|------------|
| Boil    | Cascade        | 40 g   | 60 min   | 4.6 %      |
| Boil    | Zula PH        | 30 g   | 10 min   | 8.3 %      |
| Dry Hop | EXP 2/20 PH    | 30 g   | 4 day(s) | 8.1 %      |
| Dry Hop | Amora Preta PH | 30 g   | 4 day(s) | 9 %        |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 400 ml | Fermentis  |