

## Jasna Krasna (APA)

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- Gravity **11.9 BLG**
- ABV ---
- IBU **35**
- SRM **4.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **6 %**
- Size with trub loss **10.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.9 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.2 liter(s)**
- Total mash volume **10.6 liter(s)**

### Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **10 min**

### Mash step by step

- Heat up **8.2 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **13.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.7 kg (72.3%)	80 %	6
Grain	Strzegom Wiedeński	0.35 kg (14.9%)	79 %	10
Grain	Płatki owsiane (kupić)	0.3 kg (12.8%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	10 g	60 min	3.5 %
Boil	Equinox	10 g	20 min	13.1 %
Boil	Sybilla	10 g	20 min	3.5 %
Aroma (end of boil)	Sybilla	15 g	1 min	3.5 %
Aroma (end of boil)	Equinox	10 g	1 min	13.1 %
Dry Hop	Equinox	10 g	4 day(s)	13.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5 g	---