

# KassAPA

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **31**
- SRM **5.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.2 liter(s)**

## Steps

- Temp **63 C**, Time **25 min**
- Temp **68 C**, Time **25 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **20.1 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **25 min** at **63C**
- Keep mash **25 min** at **68C**
- Keep mash **15 min** at **72C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

## Fermentables

| Type    | Name                   | Amount          | Yield  | EBC |
|---------|------------------------|-----------------|--------|-----|
| Grain   | Acid Malt              | 0.075 kg (1.2%) | 58.7 % | 6   |
| Grain   | Pszeniczny             | 0.1 kg (1.6%)   | 85 %   | 4   |
| Adjunct | Pszenica niesłodowana  | 0.1 kg (1.6%)   | 75 %   | 3   |
| Grain   | Viking melanoidynowy   | 0.4 kg (6.5%)   | 75 %   | 60  |
| Grain   | Strzegom Wiedeński     | 0.51 kg (8.2%)  | 79 %   | 10  |
| Grain   | Strzegom Pilzneński    | 1 kg (16.2%)    | 80 %   | 4   |
| Grain   | Briess - Pale Ale Malt | 4 kg (64.7%)    | 80 %   | 7   |

## Hops

| Use for             | Name               | Amount | Time   | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil                | East Kent Goldings | 20 g   | 60 min | 7 %        |
| Boil                | Mosaic             | 15 g   | 30 min | 12 %       |
| Aroma (end of boil) | Mosaic             | 15 g   | 15 min | 12 %       |
| Aroma (end of boil) | Mosaic             | 20 g   | 0 min  | 12 %       |

## Yeasts

| <b>Name</b> | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|-------------|-------------|-------------|---------------|-------------------|
| US-05       | Ale         | Dry         | 11.5 g        | Fermentis         |