

NE APA II

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **29**
- SRM **4.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **4 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (40%) | 80 % | 5 |
| Grain | Strzegom Pilzneński | 1 kg (20%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 1 kg (20%) | 79 % | 16 |
| Adjunct | Pszenica niesłodowana | 0.5 kg (10%) | 75 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (10%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | El Dorado | 20 g | 10 min | 15 % |
| Boil | Amarillo | 10 g | 10 min | 9.5 % |
| Boil | Mosaic | 10 g | 10 min | 10 % |
| Boil | El Dorado | 20 g | 5 min | 15 % |
| Boil | Amarillo | 20 g | 5 min | 9.5 % |
| Boil | Mosaic | 15 g | 5 min | 10 % |
| Boil | El Dorado | 10 g | 0 min | 15 % |
| Boil | Amarillo | 20 g | 0 min | 9.5 % |
| Boil | Mosaic | 15 g | 0 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 150 ml | Fermentis |