

## NE APA - Mackinac

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **21**
- SRM **3.5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **4 %**
- Size with trub loss **13 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **15.6 liter(s)**

### Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.9 liter(s)**
- Total mash volume **11.5 liter(s)**

### Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **8.9 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **15.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg (39.2%)	80 %	4
Grain	Viking Pale Ale malt	0.5 kg (19.6%)	80 %	5
Grain	Strzegom Pszeniczny	0.5 kg (19.6%)	81 %	6
Grain	Oats, Flaked	0.5 kg (19.6%)	80 %	2
Grain	Acid Malt	0.05 kg (2%)	58.7 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mackinac	20 g	15 min	10.5 %
Aroma (end of boil)	Mackinac	20 g	0 min	10.5 %
Dry Hop	Mackinac	60 g	5 day(s)	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP4042 Hazy Daze	Ale	Slant	100 ml	---

### Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	2 g	Boil	60 min
Other	Witamina C	2 g	Bottling	---