

# QAPA

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU ---
- SRM **3.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **100 liter(s)**
- Trub loss **10 %**
- Size with trub loss **120 liter(s)**
- Boil time **90 min**
- Evaporation rate **30 %/h**
- Boil size **188.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **65 liter(s)**
- Total mash volume **90 liter(s)**

## Steps

- Temp **65 C**, Time **90 min**

## Mash step by step

- Heat up **65 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **65C**
- Sparge using **148.5 liter(s)** of **76C** water or to achieve **188.5 liter(s)** of wort

## Fermentables

| Type  | Name       | Amount       | Yield | EBC |
|-------|------------|--------------|-------|-----|
| Grain | Pilzneński | 25 kg (100%) | 81 %  | 4   |