

# Resztkowa APA

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **4.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **18.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **13.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Carapils	1.29 kg (28.4%)	79 %	4
Grain	Viking Pale Ale malt	1.5 kg (33%)	80 %	5
Grain	Pszeniczny	1 kg (22%)	85 %	4
Grain	Strzegom Wiedeński	0.45 kg (9.9%)	79 %	10
Grain	Karmelowy Jasny 30EBC	0.3 kg (6.6%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	6 g	60 min	11.5 %
Boil	Chinook	8 g	20 min	12.8 %
Boil	Citra	8 g	20 min	14.2 %
Boil	Chinook	15 g	0 min	12.8 %
Boil	Citra	15 g	0 min	14.2 %