

Staropolskie APA III 22L

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **19**
- SRM **6.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.9 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.8 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 3.5 kg (68.6%) | 82 % | 4 |
| Grain | Monachijski | 1 kg (19.6%) | 80 % | 16 |
| Grain | Strzegom Karmel 30 | 0.5 kg (9.8%) | 75 % | 30 |
| Grain | Karmelowy 150 - Viking Malt | 0.1 kg (2%) | 79 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|----------|------------|
| Boil | Magnum | 10 g | 60 min | 13.5 % |
| Boil | East Kent Goldings | 10 g | 30 min | 5.1 % |
| Aroma (end of boil) | Fuggles | 10 g | 15 min | 4.5 % |
| Dry Hop | Fuggles | 30 g | 5 day(s) | 4.5 % |
| Dry Hop | East Kent Goldings | 30 g | 5 day(s) | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|---------|--------|
| Fining | Mech Irlandzski | 5 g | Boil | 15 min |