

## #9 APA OZI

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **34**
- SRM **5.4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **0 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.3 liter(s)**

### Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

### Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **17.4 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **27.3 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount        | Yield  | EBC |
|-------|----------------------|---------------|--------|-----|
| Grain | Viking Pale Ale malt | 3 kg (51.7%)  | 80 %   | 5   |
| Grain | Viking Wheat Malt    | 1 kg (17.2%)  | 83 %   | 5   |
| Grain | Viking Munich Malt   | 1 kg (17.2%)  | 78 %   | 18  |
| Grain | Rye, Flaked          | 0.4 kg (6.9%) | 78.3 % | 4   |
| Grain | Oats, Flaked         | 0.4 kg (6.9%) | 80 %   | 2   |

### Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Mash    | Oktawia  | 15 g   | 60 min   | 7.1 %      |
| Boil    | Oktawia  | 15 g   | 60 min   | 7.1 %      |
| Boil    | Zula     | 50 g   | 10 min   | 8.3 %      |
| Boil    | Izabella | 50 g   | 10 min   | 5.1 %      |
| Dry Hop | Oktawia  | 20 g   | 3 day(s) | 7.1 %      |
| Dry Hop | Zula     | 50 g   | 3 day(s) | 8.3 %      |
| Dry Hop | Izabella | 50 g   | 3 day(s) | 5.1 %      |

### Yeasts

| Name                          | Type | Form  | Amount | Laboratory |
|-------------------------------|------|-------|--------|------------|
| WLP518 - Opshaug<br>Kveik Ale | Ale  | Slant | 200 ml | White Labs |

### Extras

| Type   | Name              | Amount | Use for | Time   |
|--------|-------------------|--------|---------|--------|
| Fining | Wirflock          | 0.5 g  | Boil    | 10 min |
| Flavor | Skórka pomarańczy | 20 g   | Boil    | 5 min  |

### Notes

- woda oaza, biedronka(18/18)  
gips piwowarski 2,5/2.5  
sól 1/1

wysłodzone do 29 litrów, zostało bardzo dużo osadu po zlaniu do fermentora stąd 21 litrów

*May 31, 2021, 2:49 PM*

- Można dodać więcej skórki pomarańczy  
*Jun 27, 2021, 7:56 PM*