

## APA 07/08

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **50**
- SRM **4.4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **48 liter(s)**
- Trub loss **5 %**
- Size with trub loss **55.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **68.9 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **67.5 liter(s)**
- Total mash volume **82.5 liter(s)**

### Steps

- Temp **70 C**, Time **60 min**

### Mash step by step

- Heat up **67.5 liter(s)** of strike water to **75.6C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **68.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	15 kg (100%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	100 g	60 min	7.8 %
Boil	Perle	100 g	60 min	6.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Farmgarden	Ale	Slant	80 ml	Fermentis

### Notes

- 07 na zimno citra 200g  
08 na zimno huell melon 100g + citra 100g + ekstrakt izo  
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