

# APA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **40**
- SRM **3.7**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **7.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1.5 kg (60%)	82 %	4
Grain	Viking Pale Ale malt	0.5 kg (20%)	80 %	5
Grain	Platki owsiane	0.5 kg (20%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Azacca	5 g	30 min	14 %
Aroma (end of boil)	Citra	10 g	10 min	12 %
Aroma (end of boil)	Simcoe	10 g	10 min	13.2 %
Whirlpool	Simcoe	5 g	20 min	13.2 %
Whirlpool	Citra	5 g	20 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Pure Ale Yeast 7	Ale	Dry	10 g	---

## Notes

- Drożdże uwodnię i zrobię starter na mieszadle.  
*Sep 22, 2019, 9:15 PM*