

# APA 2023 jesień

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **27**
- SRM **4.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **3 %**
- Size with trub loss **63.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **71.3 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **39 liter(s)**
- Total mash volume **52 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **39 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **45.3 liter(s)** of **76C** water or to achieve **71.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	6 kg (46.2%)	80 %	4
Grain	Strzegom Wiedeński	5 kg (38.5%)	79 %	10
Grain	Weyermann pszeniczny jasny	1 kg (7.7%)	80 %	6
Grain	Płatki owsiane	1 kg (7.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	ctz	50 g	60 min	14 %