

APA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **15**
- SRM **5.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.2 liter(s)**
- Total mash volume **11 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **8.2 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **11.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 2 kg (73%) | 82 % | 4 |
| Grain | Karmelowy Jasny 30EBC | 0.24 kg (8.8%) | 75 % | 30 |
| Grain | Płatki owsiane | 0.5 kg (18.2%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Chinook | 5 g | 60 min | 13 % |
| Aroma (end of boil) | Chinook | 5 g | 0 min | 13 % |
| Dry Hop | Chinook | 20 g | 3 day(s) | 13 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|-----------------|-----|------|--------|
| Fining | Mech Irlandzki | 2 g | Boil | 10 min |
| Flavor | Zest z cytryny | 5 g | Boil | 15 min |
| Flavor | Trawa cytrynowa | 5 g | Boil | 2 min |