

# APA BJT

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **37**
- SRM **5.2**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (56.6%)	80 %	5
Grain	Strzegom Wiedeński	1 kg (18.9%)	79 %	10
Grain	Monachijski	1 kg (18.9%)	80 %	16
Grain	Pszeniczny	0.3 kg (5.7%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Boil	Ekuanot	20 g	20 min	14 %
Aroma (end of boil)	Citra	25 g	0 min	12 %
Aroma (end of boil)	Mosaic	10 g	0 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-5	Ale	Dry	11.5 g	Fermentis