

APA Bzdyszewo

- Gravity **14.5 BLG**
- ABV ---
- IBU **40**
- SRM **5.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **57 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **1 min**

Mash step by step

- Heat up **36 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **75C**
- Sparge using **33 liter(s)** of **76C** water or to achieve **57 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	10 kg (83.3%)	80 %	4
Grain	Monachijski	1 kg (8.3%)	80 %	16
Grain	Strzegom Karmel 30	1 kg (8.3%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	80 g	60 min	7 %
Boil	Cascade	30 g	30 min	7 %
Aroma (end of boil)	Cascade	30 g	10 min	7 %
Whirlpool	Cascade	57 g	1 min	7 %
Dry Hop	Cascade	60 g	4 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	200 ml	---