

# APA\_na\_DIECIE

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **29**
- SRM **4.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.9 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **29.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.9 liter(s)**

## Steps

- Temp **72 C**, Time **80 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **11.2 liter(s)** of strike water to **80.6C**
- Add grains
- Keep mash **80 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **22.1 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (53.8%)	80 %	5
Grain	Żytni	1 kg (26.9%)	81 %	8
Grain	Strzegom Karmel 30	0.4 kg (10.8%)	75 %	30
Grain	Płatki owsiane	0.32 kg (8.6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Citra	6 g	70 min	13.7 %
Boil	Citra	10 g	10 min	13.7 %
Boil	Citra	10 g	5 min	13.7 %
Whirlpool	Citra	24 g	15 min	13.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	Saffale

## Extras

Type	Name	Amount	Use for	Time
Fining	whirfloc	2 g	Boil	10 min