

# apa na lekko

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **29**
- SRM **5.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **18.2 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (57.7%)	85 %	7
Grain	Weyermann - Vienna Malt	1 kg (19.2%)	81 %	8
Grain	Weyermann Monachijski typ II 20-25 EBC	1 kg (19.2%)	80 %	20
Grain	Viking Wheat Malt	0.2 kg (3.8%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	10.5 %
Boil	Columbus/Tomahawk/Zeus	20 g	15 min	10.7 %
Whirlpool	Ekuanot	20 g	0 min	14 %
Dry Hop	Columbus/Tomahawk/Zeus	30 g	4 day(s)	10.7 %
Dry Hop	Ekuanot	30 g	4 day(s)	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	11.5 g	fermentis
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