

# Apa testowa na nowej wodzie

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **31**
- SRM **3.3**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (66.7%)	81 %	4
Grain	Płatki owsiane	0.5 kg (16.7%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (16.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	20 min	13 %
Boil	Citra	10 g	5 min	12 %
Boil	Mosaic	10 g	1 min	10 %
Dry Hop	Citra	10 g	2 day(s)	12 %
Dry Hop	Mosaic	10 g	2 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US West Coast	Ale	Slant	100 ml	Gozdawa