

# APA Tomyski

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **36**
- SRM **3.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **4 %**
- Size with trub loss **13 liter(s)**
- Boil time **75 min**
- Evaporation rate **15 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.9 liter(s)**
- Total mash volume **11.5 liter(s)**

## Steps

- Temp **76 C**, Time **10 min**
- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **8.9 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (78.4%)	80 %	4
Grain	Pszeniczny	0.5 kg (19.6%)	80 %	4
Grain	Weyermann - Acidulated Malt	0.05 kg (2%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Dr Rudi (NZ)	15 g	60 min	9.4 %
Boil	Tomyski	20 g	15 min	4 %
Aroma (end of boil)	Tomyski	20 g	0 min	4 %
Dry Hop	Tomyski	60 g	5 day(s)	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	100 ml	---

## Extras

Type	Name	Amount	Use for	Time
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Water Agent	Gips piwowarski	2 g	Mash	60 min
Other	Witamina C	2 g	Bottling	---