

# Apacz

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **44**
- SRM **6.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **80 liter(s)**
- Trub loss **5 %**
- Size with trub loss **84 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **101.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **78.4 liter(s)**
- Total mash volume **100.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **78.4 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **76C**
- Sparge using **45.2 liter(s)** of **76C** water or to achieve **101.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	14 kg (62.5%)	79 %	6
Grain	Strzegom Monachijski typ I	3.5 kg (15.6%)	79 %	16
Grain	Strzegom Karmel 150	0.3 kg (1.3%)	75 %	150
Grain	Strzegom Pilzneński	4 kg (17.9%)	80 %	4
Grain	Pszeniczny	0.6 kg (2.7%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	150 g	60 min	8.5 %
Boil	Centennial	150 g	15 min	6.4 %
Dry Hop	Cascade PL	400 g	2 day(s)	3.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	500 ml	Fermentis