

# AParycja

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **4.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **3 %**
- Size with trub loss **30.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **4 %/h**
- Boil size **33.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **33.8 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **26.3 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **33.4 liter(s)** of wort

## Fermentables

| Type  | Name        | Amount         | Yield | EBC |
|-------|-------------|----------------|-------|-----|
| Grain | Pilzneński  | 7.1 kg (94.7%) | 81 %  | 4   |
| Grain | Monachijski | 0.4 kg (5.3%)  | 80 %  | 16  |

## Hops

| Use for   | Name    | Amount | Time     | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil      | Warrior | 15 g   | 15 min   | 15.5 %     |
| Boil      | Warrior | 25 g   | 5 min    | 15.5 %     |
| Whirlpool | Warrior | 40 g   | 10 min   | 15.5 %     |
| Dry Hop   | Warrior | 50 g   | 5 day(s) | 15.5 %     |

## Yeasts

| Name                 | Type | Form  | Amount | Laboratory       |
|----------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale  | Slant | 200 ml | Fermentum Mobile |