

APAsz#2

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **40**
- SRM **4.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **40 min**
- Evaporation rate **12 %/h**
- Boil size **30.3 liter(s)**

Mash information

- Mash efficiency **92 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (69%) | 80 % | 5 |
| Grain | Żytni Viking Malt | 1 kg (17.2%) | 85 % | 8 |
| Grain | Viking Malt Enzymatyczny | 0.3 kg (5.2%) | 82 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (8.6%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | Zeus | 25 g | 40 min | 14 % |
| Boil | Summit | 20 g | 10 min | 15.5 % |
| Whirlpool | Amarillo | 20 g | 20 min | 9.5 % |
| Dry Hop | Amarillo | 75 g | 3 day(s) | 9.5 % |
| Dry Hop | Summit | 25 g | 3 day(s) | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------|------|-------|--------|------------|
| Eitrheim | Ale | Slant | 70 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|--------|
| Fining | Whirlfloc | 5 g | Boil | 10 min |