

# APKA (01-07/2022)

---

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **31**
- SRM **3.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

## Steps

- Temp **53 C**, Time **35 min**
- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **20 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **57.7C**
- Add grains
- Keep mash **35 min** at **53C**
- Keep mash **70 min** at **66C**
- Keep mash **20 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6.5 kg (100%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	10 %
Dry Hop	Citra	120 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis