

# APkA

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **84**
- SRM **7.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **24.6 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **27.5 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **75 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **22 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **75C**
- Keep mash **5 min** at **78C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **24.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (90.9%)	79 %	6
Grain	Caraamber	0.5 kg (9.1%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Jarrylo	30 g	60 min	14.1 %
Boil	Jarrylo	18 g	25 min	14.1 %
Boil	Amarillo	15 g	25 min	9.5 %
Boil	Amarillo	50 g	3 min	9.5 %