

# Apka

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **27**
- SRM **3.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **5.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **7.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.9 liter(s)**
- Total mash volume **5.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **3.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **5 liter(s)** of **76C** water or to achieve **7.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg (76.9%)	80 %	4
Grain	Płatki owsiane	0.3 kg (23.1%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	5 g	60 min	13 %
Dry Hop	Citra	10 g	3 day(s)	12 %
Dry Hop	Chinook	10 g	3 day(s)	13 %
Dry Hop	Centennial	10 g	3 day(s)	10.5 %