

APOCALYPSO

- Gravity **13.1 BLG**
- ABV ---
- IBU **42**
- SRM **9.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.6 liter(s)**
- Total mash volume **19.4 liter(s)**

Steps

- Temp **67 C**, Time **45 min**

Mash step by step

- Heat up **14.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **67C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|--------|-----|
| Grain | Strzegom Pale Ale | 2 kg (41.2%) | 79 % | 6 |
| Grain | Strzegom Pilzneński | 2 kg (41.2%) | 80 % | 4 |
| Grain | Caramunich Malt | 0.4 kg (8.2%) | 71.7 % | 110 |
| Grain | Oats, Flaked | 0.45 kg (9.3%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | calypso | 5 g | 35 min | 14.9 % |
| Boil | calypso | 10 g | 20 min | 14.9 % |
| Boil | calypso | 20 g | 15 min | 14.9 % |
| Boil | calypso | 15 g | 5 min | 14.9 % |
| Boil | calypso | 10 g | 1 min | 14.9 % |

Yeasts

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