

# Babie lato APA

- Gravity **11.8 BLG**
- ABV ---
- IBU **44**
- SRM **5.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **15 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

## Steps

- Temp **67 C**, Time **50 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **15.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (79.5%)	81 %	4
Grain	Strzegom Karmel 30	0.5 kg (11.4%)	75 %	30
Grain	Oats, Flaked	0.4 kg (9.1%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Boil	lunga	20 g	30 min	11 %
Whirlpool	Sybilla	20 g	0 min	3.5 %
Dry Hop	Sybilla	50 g	4 day(s)	3.5 %
Dry Hop	lunga	50 g	4 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	10 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips	10 g	Mash	---