

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 | --- |