

# DDH APA

---

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU ---
- SRM **3.1**

## Batch size

- Expected quantity of finished beer **100 liter(s)**
- Trub loss **5 %**
- Size with trub loss **110 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **132 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **60 liter(s)**
- Total mash volume **80 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	15 kg (75%)	81 %	4
Grain	Pszeniczny	4 kg (20%)	85 %	4
Grain	Płatki owsiane	1 kg (5%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Mandarina Bavaria	30 g	15 min	10 %
Mash	Mandarina Bavaria	20 g	5 min	10 %
Whirlpool	Mandarina Bavaria	50 g	0 min	10 %
Dry Hop	Nectaron	50 g	7 day(s)	9 %
Dry Hop	Nectaron	50 g	3 day(s)	9 %

## Notes

- Mandarina do całości.  
Po buźliwej 2 zbiorniki. Jeden z Nectaron a drugi z Riwaka  
May 7, 2023, 9:59 PM