

# Krzychowe APA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **21**
- SRM **3.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.8 liter(s)**
- Total mash volume **9 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **6.8 liter(s)** of strike water to **75.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (60%)	80 %	5
Grain	Pszeniczny	0.5 kg (20%)	85 %	4
Adjunct	Płatki owsiane	0.25 kg (10%)	85 %	3
Grain	Weyermann - Carapils	0.25 kg (10%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	5 g	60 min	11.7 %
Boil	Mosaic	5 g	15 min	11.7 %
Aroma (end of boil)	Cascade	5 g	5 min	7.1 %
Whirlpool	Cascade	5 g	5 min	7.1 %
Dry Hop	Mosaic	5 g	7 day(s)	11.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis