

# Kuki APA

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **28**
- SRM **4.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **30.3 liter(s)**

## Steps

- Temp **68 C**, Time **75 min**
- Temp **78 C**, Time **9 min**
- Temp **100 C**, Time **60 min**

## Mash step by step

- Heat up **24.8 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **9 min** at **78C**
- Keep mash **60 min** at **100C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	3.5 kg (63.6%)	80 %	6
Grain	Pilzński	2 kg (36.4%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	30 min	11 %
Boil	Centennial	40 g	5 min	10.5 %
Dry Hop	Centennial	60 g	5 day(s)	10.5 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Fining	whirfloc	5 g	Boil	5 min
Water Agent	NaCl	7 g	Mash	75 min