

Lej APE w JAPE

- Gravity **6.3 BLG**
- ABV **2.4 %**
- IBU **18**
- SRM **6.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

Steps

- Temp **75 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **8.1 liter(s)** of strike water to **84.2C**
- Add grains
- Keep mash **60 min** at **75C**
- Keep mash **10 min** at **78C**
- Sparge using **21.5 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	1.8 kg (66.7%)	80 %	7
Grain	Strzegom Monachijski typ II	0.3 kg (11.1%)	79 %	22
Grain	Karmelowy żytni Strzegom	0.3 kg (11.1%)	75 %	150
Grain	Oats, Flaked	0.3 kg (11.1%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	12 g	20 min	12 %
Boil	Mosaic	12 g	10 min	10 %
Dry Hop	Citra	40 g	4 day(s)	12 %
Dry Hop	Amarillo	40 g	2 day(s)	9.5 %
Dry Hop	Mosaic	40 g	2 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1272 American Ale II	Ale	Liquid	1200 ml	Wyeast Labs