

# Niziołkowa APA

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- Gravity **6.6 BLG**
- ABV **2.5 %**
- IBU **25**
- SRM **3.2**
- 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 **16 %/h**
- Boil size **29.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **12.8 liter(s)**

## Steps

- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **10 liter(s)** of strike water to **79.4C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **22.1 liter(s)** of **76C** water or to achieve **29.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.5 kg (52.6%)	79 %	6
Grain	Strzegom Monachijski typ II	0.4 kg (14%)	79 %	22
Grain	Caramel Pils	0.2 kg (7%)	75 %	3
Grain	Płatki owsiane	0.4 kg (14%)	85 %	3
Grain	Płatki ryżowe	0.35 kg (12.3%)	85 %	0.7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %
Boil	Magnum	10 g	15 min	13.5 %
Aroma (end of boil)	Magnum	10 g	0 min	13.5 %
Dry Hop	Mosaic	15 g	3 day(s)	10 %