

# Pierwsza APA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **41**
- SRM **4.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.45 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **26.7 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **5 min**

## Mash step by step

- Heat up **20.7 liter(s)** of strike water to **75C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **72C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.5 kg (75%)  | 80 %  | 6   |
| Grain | Strzegom Pilzneński  | 1 kg (16.7%)  | 80 %  | 4   |
| Grain | Pszeniczny           | 0.5 kg (8.3%) | 85 %  | 4   |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Citra   | 15 g   | 60 min   | 12 %       |
| Boil                | Mosaic  | 10 g   | 60 min   | 10 %       |
| Aroma (end of boil) | Citra   | 15 g   | 10 min   | 12 %       |
| Aroma (end of boil) | Mosaic  | 15 g   | 10 min   | 10 %       |
| Dry Hop             | Citra   | 25 g   | 7 day(s) | 12 %       |
| Dry Hop             | Mosaic  | 25 g   | 7 day(s) | 10 %       |
| Dry Hop             | Cascade | 40 g   | 7 day(s) | 6 %        |
| Boil                | Cascade | 5 g    | 60 min   | 6 %        |
| Boil                | Cascade | 5 g    | 10 min   | 6 %        |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                         |     |       |        |                  |
|-------------------------|-----|-------|--------|------------------|
| FM52 Amerykański<br>Sen | Ale | Slant | 100 ml | Fermentum Mobile |
|-------------------------|-----|-------|--------|------------------|