

# Zwykła APA 75 L

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **48**
- SRM **5.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **75 liter(s)**
- Trub loss **5 %**
- Size with trub loss **78.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **94.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **64 liter(s)**
- Total mash volume **84 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **45 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **64 liter(s)** of strike water to **69.7C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **45 min** at **73C**
- Keep mash **10 min** at **76C**
- Sparge using **50.9 liter(s)** of **76C** water or to achieve **94.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	14 kg (70%)	80 %	5
Grain	Strzegom Monachijski typ I	4 kg (20%)	79 %	16
Grain	Pszeniczny	2 kg (10%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	100 g	60 min	12 %
Boil	Cascade	100 g	30 min	5.5 %
Aroma (end of boil)	Amarillo	40 g	5 min	8.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11.5 g	Danstar