

## APA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **26**
- SRM **3.9**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.2 liter(s)**
- Total mash volume **12.3 liter(s)**

### Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **9.2 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński         | 2.1 kg (68.4%) | 80 %  | 3.2 |
| Grain | Weyermann pszeniczny jasny  | 0.4 kg (13%)   | 80 %  | 3   |
| Grain | słód Caramel                | 0.15 kg (4.9%) | 75 %  | 10  |
| Grain | Weyermann - Acidulated Malt | 0.12 kg (3.9%) | 80 %  | 6   |
| Grain | Płatki owsiane              | 0.3 kg (9.8%)  | 60 %  | 3   |

### Hops

| Use for   | Name   | Amount | Time     | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil      | Simcoe | 5 g    | 60 min   | 14.5 %     |
| Boil      | Mosaic | 7 g    | 15 min   | 12.3 %     |
| Whirlpool | Mosaic | 8 g    | 5 min    | 12.3 %     |
| Dry Hop   | Mosaic | 35 g   | 4 day(s) | 12.3 %     |
| Dry Hop   | Simcoe | 10 g   | 4 day(s) | 14.5 %     |

### Yeasts

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

|                       |     |       |        |     |
|-----------------------|-----|-------|--------|-----|
| FM42 Stare nadreńskie | Ale | Slant | 150 ml | --- |
|-----------------------|-----|-------|--------|-----|

### Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Other  | Łuska ryżowa   | 100 g  | Mash    | 10 min |
| Fining | Mech Irlandzki | 3 g    | Boil    | 15 min |