

#10 APA & micro NEIPA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU ---
- SRM **4.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.85 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **27.1 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **75.3C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **21.3 liter(s)** of **76C** water or to achieve **34.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (64%)	80 %	5
Grain	Bio Pale Ale	0.51 kg (7.3%)	80 %	5
Grain	Strzegom Wiedeński	0.53 kg (7.5%)	79 %	10
Grain	Słód owsiany	0.57 kg (8.1%)	61 %	5
Grain	Pszeniczny	0.64 kg (9.1%)	85 %	4
Grain	Carahell	0.18 kg (2.6%)	77 %	26
Grain	Sauermalz	0.1 kg (1.4%)	80 %	5