

## #2 ŻukówAPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **37**
- SRM **4.4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **34 liter(s)**
- Total mash volume **42.5 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

### Mash step by step

- Heat up **34 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7.5 kg (88.2%)	80 %	5
Grain	Weyermann - Carapils	0.5 kg (5.9%)	78 %	4
Grain	Płatki owsiane	0.5 kg (5.9%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Falconer's Flight	30 g	60 min	10.5 %
Boil	Citra	30 g	20 min	12 %
Dry Hop	Amarillo	50 g	3 day(s)	9.5 %
Dry Hop	Falconer's Flight	60 g	3 day(s)	10.5 %
Dry Hop	Citra	20 g	3 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	40 ml	Fermentum Mobile