

## #21 Wyśłodkowa APA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **120**
- SRM **9.9**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **13.7 liter(s)**

### Steps

- Temp **65 C**, Time **90 min**

### Mash step by step

- Heat up **10 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **90 min** at **65C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

### Fermentables

| Type  | Name                                  | Amount         | Yield | EBC |
|-------|---------------------------------------|----------------|-------|-----|
| Grain | Simpsons - Pale Ale Maris Otter       | 3.5 kg (94.6%) | 81 %  | 5   |
| Grain | Viking Malt - Karmelowy 300           | 0.1 kg (2.7%)  | 70 %  | 300 |
| Grain | Weyermann Słod Caramunich (R) typ III | 0.1 kg (2.7%)  | 70 %  | 140 |

### Hops

| Use for   | Name   | Amount | Time     | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil      | Strata | 40 g   | 50 min   | 11.75 %    |
| Whirlpool | Strata | 60 g   | 30 min   | 11.75 %    |
| Dry Hop   | Strata | 50 g   | 3 day(s) | 11.75 %    |

### Yeasts

| Name                 | Type | Form  | Amount | Laboratory  |
|----------------------|------|-------|--------|-------------|
| OYL-501 Gulo™ Ale    | Ale  | Slant | 600 ml | Omega Yeast |
| Starter 1L z gęstwy. |      |       |        |             |

### Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |           |       |      |        |
|--------|-----------|-------|------|--------|
| Fining | whirlfloc | 2.2 g | Boil | 10 min |
|--------|-----------|-------|------|--------|