

APA 2

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **34**
- SRM **7.5**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **4 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **26.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.7 kg (94%)	79 %	6
Grain	Caramel/Crystal Malt - 120L	0.2 kg (4%)	72 %	236
Grain	Strzegom Pilzniejszy	0.1 kg (2%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	10 g	30 min	15.5 %
Boil	Mosaic	25 g	5 min	10 %
Dry Hop	Mosaic	25 g	5 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Pure Ale Yeast 7	Ale	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
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Fining	Mech irlandzki	5 g	Boil	5 min
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