

# APA 2024 jesień

---

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **57**
- SRM **3.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **3 %**
- Size with trub loss **42.4 liter(s)**
- Boil time **30 min**
- Evaporation rate **7 %/h**
- Boil size **46 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **30 liter(s)** of **76C** water or to achieve **46 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	6 kg (75%)	80 %	4
Grain	Weyermann pszeniczny jasny	1 kg (12.5%)	80 %	6
Grain	Chit Malt	1 kg (12.5%)	50 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	iunga	40 g	30 min	12.4 %
Whirlpool	Idaho 7	100 g	30 min	13.8 %