

APA do koszenia trawy

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **11**
- SRM **8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **40 min**
- Temp **100 C**, Time **60 min**

Mash step by step

- Heat up **27 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **40 min** at **78C**
- Keep mash **60 min** at **100C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (43.5%) | 80 % | 5 |
| Grain | Viking Munich Malt | 3.5 kg (38%) | 78 % | 18 |
| Adjunct | Rice Hulls | 0.2 kg (2.2%) | 1 % | 0 |
| Grain | Viking Pilsner malt | 1.5 kg (16.3%) | 82 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------|--------|----------|------------|
| Whirlpool | Citra | 50 g | 15 min | 12 % |
| Dry Hop | Citra | 50 g | 3 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|---------|------------|
| Safale US-05 | Ale | Slant | 1000 ml | Fermentis |