

## APA na start

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **37**
- SRM **4.1**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**

### Mash step by step

- Heat up **17.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (100%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	50 g	10 min	12 %
Aroma (end of boil)	Citra	50 g	5 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

### Notes

- Fermentacja:
    - 7 dni 17 stopni
    - 4 dni 18 stopni
    - 10 dni 19 stopni
- Do butelek i pić grzecznie  
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