

## APA New

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **32**
- SRM **6.1**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **17.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (87.7%)	80 %	5
Grain	Płatki żytnie	0.5 kg (8.8%)	60 %	3
Grain	Weyermann - Carawheat	0.2 kg (3.5%)	77 %	125

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot 2020	4.2 g	60 min	13 %
Boil	Columbus US 2018	15 g	60 min	16.3 %