

## APA Resztki :)

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **36**
- SRM **4.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **2 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

### Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**

### Mash step by step

- Heat up **24.5 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (100%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	50 min	15.5 %
Boil	Citra	10 g	30 min	12 %
Aroma (end of boil)	Cascade	10 g	3 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis