

# APA sosenska

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **44**
- SRM **12.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**

## Mash step by step

- Heat up **7.8 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (76.9%)	80 %	5
Grain	Biscuit Malt	0.25 kg (9.6%)	79 %	45
Grain	Strzegom Karmel 600	0.1 kg (3.8%)	68 %	601
Grain	Oats, Flaked	0.25 kg (9.6%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	20 g	40 min	6 %
Aroma (end of boil)	Admiral	15 g	15 min	14 %
Dry Hop	Simcoe	15 g	6 day(s)	12 %
Dry Hop	Admiral	15 g	6 day(s)	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis