

# APA szybka - 05-11-2023

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **42**
- SRM **6.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **15 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **36.2 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **22.2 liter(s)** of **76C** water or to achieve **36.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Karmel 30	1 kg (14.3%)	75 %	30
Grain	Pszeniczny	1 kg (14.3%)	85 %	4
Grain	Briess - Pale Ale Malt	5 kg (71.4%)	80 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	11 %
Boil	Centennial	30 g	30 min	4.7 %
Boil	Cascade	50 g	10 min	5.5 %
Dry Hop	Cascade	50 g	2 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US05	Ale	Dry	10 g	---

## Notes

- bardzo dobre, chmielenie na zimno robi swoje  
*Nov 12, 2018, 12:28 PM*