

# APAcz

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **39**
- SRM **6.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.2 liter(s)**
- Total mash volume **18.2 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **14.2 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (74.1%)	80 %	4
Grain	Viking Pale Ale malt	0.5 kg (12.3%)	80 %	5
Grain	Weyermann - Carapils	0.2 kg (4.9%)	78 %	4
Grain	Viking Malt Cookie	0.1 kg (2.5%)	--- %	50
Grain	Caramunich® typ I	0.25 kg (6.2%)	73 %	80

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Idaho 7	20 g	40 min	12.7 %
Boil	Sabro	10 g	10 min	13.6 %
Aroma (end of boil)	Sabro	10 g	2 min	13.6 %
Dry Hop	Sabro	65 g	5 day(s)	13.6 %
Dry Hop	Idaho 7	30 g	5 day(s)	12.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5 g	Boil	5 min