

## CHORAŻY APA #2

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **43**
- SRM **5.8**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **23.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

### Steps

- Temp **40 C**, Time **0 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **22.8 liter(s)** of strike water to **42.9C**
- Add grains
- Keep mash **0 min** at **40C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **30.9 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale          | 2 kg (30.8%)  | 79 %  | 6   |
| Grain | Strzegom Pilzneński        | 2 kg (30.8%)  | 80 %  | 4   |
| Grain | Pszeniczny                 | 0.5 kg (7.7%) | 85 %  | 4   |
| Grain | Strzegom Monachijski typ I | 2 kg (30.8%)  | 79 %  | 16  |

### Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Marynka | 40 g   | 60 min   | 10 %       |
| Boil    | Perle   | 25 g   | 15 min   | 7 %        |
| Dry Hop | Citra   | 50 g   | 6 day(s) | 12 %       |
| Dry Hop | Mosaic  | 50 g   | 6 day(s) | 10 %       |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 200 ml | ---        |