

GRODZISKA APA 12,5 BLG # 72

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **35**
- SRM **4.7**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **14.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **8.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Pilzneński | 2 kg (71.4%) | 81 % | 4 |
| Grain | Pszeniczny | 0.5 kg (17.9%) | 85 % | 4 |
| Grain | Karmelowy Jasny 30EBC | 0.15 kg (5.4%) | 75 % | 30 |
| Grain | Monachijski | 0.15 kg (5.4%) | --- % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------------|--------|----------|------------|
| Boil | Amora Preta PH | 15 g | 60 min | 9 % |
| Boil | EXP 2/20 PH | 15 g | 10 min | 8.1 % |
| Dry Hop | Zula PH | 30 g | 4 day(s) | 8.3 % |
| Dry Hop | Cascade PL | 30 g | 4 day(s) | 4.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 300 ml | Fermentis |