

# Jajco APA

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **44**
- SRM **4.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.4 liter(s)**
- Total mash volume **8.5 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **6.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	2 kg (85.7%)	78 %	6
Sugar	Brown Sugar, Light	0.1 kg (4.3%)	100 %	16
Grain	Rice, Flaked	0.135 kg (5.8%)	70 %	2
Sugar	Cukier	0.1 kg (4.3%)	100 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	10 g	45 min	14.1 %
Aroma (end of boil)	Cascade	10 g	15 min	5.8 %
Aroma (end of boil)	Citra	10 g	5 min	13.1 %
Aroma (end of boil)	Summit	10 g	1 min	14.1 %
Dry Hop	Citra	40 g	4 day(s)	13.1 %
Dry Hop	Cascade	10 g	4 day(s)	5.8 %
Dry Hop	Summit	10 g	4 day(s)	14.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Gozdawa U.S. West Coast	Ale	Dry	5 g	---
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