

Kuki APA

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **28**
- SRM **4.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **30.3 liter(s)**

Steps

- Temp **68 C**, Time **75 min**
- Temp **78 C**, Time **9 min**
- Temp **100 C**, Time **60 min**

Mash step by step

- Heat up **24.8 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **9 min** at **78C**
- Keep mash **60 min** at **100C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Pale Malt (2 Row) Bel | 3.5 kg (63.6%) | 80 % | 6 |
| Grain | Pilzński | 2 kg (36.4%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | lunga | 20 g | 30 min | 11 % |
| Boil | Centennial | 40 g | 5 min | 10.5 % |
| Dry Hop | Centennial | 60 g | 5 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------|--------|---------|--------|
| Fining | whirfloc | 5 g | Boil | 5 min |
| Water Agent | NaCl | 7 g | Mash | 75 min |