

# Lej APE w JAPE

- Gravity **6.3 BLG**
- ABV **2.4 %**
- IBU **18**
- SRM **6.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

## Steps

- Temp **75 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **8.1 liter(s)** of strike water to **84.2C**
- Add grains
- Keep mash **60 min** at **75C**
- Keep mash **10 min** at **78C**
- Sparge using **21.5 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt      | 1.8 kg (66.7%) | 80 %  | 7   |
| Grain | Strzegom Monachijski typ II | 0.3 kg (11.1%) | 79 %  | 22  |
| Grain | Karmelowy żytni Strzegom    | 0.3 kg (11.1%) | 75 %  | 150 |
| Grain | Oats, Flaked                | 0.3 kg (11.1%) | 80 %  | 2   |

## Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil    | Citra    | 12 g   | 20 min   | 12 %       |
| Boil    | Mosaic   | 12 g   | 10 min   | 10 %       |
| Dry Hop | Citra    | 40 g   | 4 day(s) | 12 %       |
| Dry Hop | Amarillo | 40 g   | 2 day(s) | 9.5 %      |
| Dry Hop | Mosaic   | 40 g   | 2 day(s) | 10 %       |

## Yeasts

| Name                          | Type | Form   | Amount  | Laboratory  |
|-------------------------------|------|--------|---------|-------------|
| Wyeast - 1272 American Ale II | Ale  | Liquid | 1200 ml | Wyeast Labs |