

# Pierwsza APA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **41**
- SRM **4.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.45 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **26.7 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **5 min**

## Mash step by step

- Heat up **20.7 liter(s)** of strike water to **75C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **72C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (75%)	80 %	6
Grain	Strzegom Pilznieński	1 kg (16.7%)	80 %	4
Grain	Pszeniczny	0.5 kg (8.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	12 %
Boil	Mosaic	10 g	60 min	10 %
Aroma (end of boil)	Citra	15 g	10 min	12 %
Aroma (end of boil)	Mosaic	15 g	10 min	10 %
Dry Hop	Citra	25 g	7 day(s)	12 %
Dry Hop	Mosaic	25 g	7 day(s)	10 %
Dry Hop	Cascade	40 g	7 day(s)	6 %
Boil	Cascade	5 g	60 min	6 %
Boil	Cascade	5 g	10 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM52 Amerykański Sen	Ale	Slant	100 ml	Fermentum Mobile
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