

## Szybka APA

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **33**
- SRM **5.2**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss --- %
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8 liter(s)**
- Total mash volume **10.6 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**

### Mash step by step

- Heat up **8 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.5 kg (94%)	85 %	7
Grain	Karmelowy Jasny 30EBC	0.16 kg (6%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	15 g	15 min	13 %
Whirlpool	Citra	25 g	15 min	12 %