APOCALYPSO

- Gravity **13.1 BLG**
- ABV **---**
- IBU **42**
- SRM **9.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.6 liter(s)**
- Total mash volume **19.4 liter(s)**

Steps

- Temp **67 C**, Time **45 min**

Mash step by step

- Heat up **14.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **67C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg *(41.2%)*	79 %	6
Grain	Strzegom Pilzneński	2 kg *(41.2%)*	80 %	4
Grain	Caramunich Malt	0.4 kg *(8.2%)*	71.7 %	110
Grain	Oats, Flaked	0.45 kg *(9.3%)*	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	calypso	5 g	35 min	14.9 %
Boil	calypso	10 g	20 min	14.9 %
Boil	calypso	20 g	15 min	14.9 %
Boil	calypso	15 g	5 min	14.9 %
Boil	calypso	10 g	1 min	14.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis US-05	Ale	Dry	11.5 g	---

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.