APA no name

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **36**
- SRM **15.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **24.1 liter(s)**

Steps

- Temp **68 C**, Time **90 min**

Mash step by step

- Heat up **18.5 liter(s)** of strike water to **75.3C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Golden Promise	2 kg *(35.7%)*	81 %	4
Grain	Strzegom Wiedeński	1 kg *(17.9%)*	79 %	10
Grain	Żytni	0.5 kg *(8.9%)*	85 %	6
Grain	Viking Wheat Malt	0.7 kg *(12.5%)*	83 %	5
Grain	Fawcett Crystal Rye	1 kg *(17.9%)*	72 %	200
Grain	Fawcett pale caramalt	0.1 kg *(1.8%)*	72 %	15
Grain	Płatki owsiane	0.3 kg *(5.4%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	5 g	60 min	13.6 %
Boil	Sabro	5 g	60 min	15 %
Aroma (end of boil)	Sabro	10 g	15 min	15 %
Aroma (end of boil)	Strata	10 g	15 min	15.3 %
Dry Hop	Sabro	15 g	5 day(s)	15 %
Aroma (end of boil)	Strata	10 g	2 min	15.3 %
Whirlpool	Strata	15 g	15 min	15.3 %
Dry Hop	Strata	15 g	5 day(s)	15.3 %

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

Yeasts

Name	Type	Form	Amount	Laboratory
No name lager	Ale	Slant	100 ml	---