

## #35 APA

- Gravity **14 BLG**
- ABV ---
- IBU **53**
- SRM **7.1**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34 liter(s)**

### Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **30.6 liter(s)**

### Steps

- Temp **68 C**, Time **80 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **23 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **80 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **34 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5.43 kg (70.9%)	79 %	6
Grain	Strzegom Monachijski typ I	1.09 kg (14.2%)	79 %	16
Grain	Acid Malt	0.27 kg (3.5%)	58.7 %	6
Grain	Płatki owsiane błyskawiczne Lestello	0.87 kg (11.4%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	32.61 g	60 min	13 %
Aroma (end of boil)	Chinook	21.74 g	10 min	13 %
Aroma (end of boil)	Cascade	21.74 g	10 min	6 %
Aroma (end of boil)	Chinook	21.74 g	5 min	13 %
Whirlpool	Chinook	10.87 g	80 min	13 %
Whirlpool	Cascade	21.74 g	80 min	6 %
Whirlpool	Citra	32.61 g	60 min	12 %
Whirlpool	Cascade	21.74 g	60 min	6 %
Dry Hop	Chinook	21.74 g	5 day(s)	13 %

Dry Hop	Citra	21.74 g	5 day(s)	12 %
Dry Hop	Cascade	43.48 g	5 day(s)	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11.96 g	---

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5.43 g	Boil	10 min
Water Agent	Gips	5.43 g	Mash	80 min