

APA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **38**
- SRM **4.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **8.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 2 kg (71.4%) | 79 % | 6 |
| Grain | Strzegom Pilzneński | 0.7 kg (25%) | 80 % | 4 |
| Grain | Płatki owsiane | 0.1 kg (3.6%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil | Mosaic | 7 g | 60 min | 10 % |
| Boil | Citra | 7 g | 60 min | 12 % |
| Boil | Mosaic | 5 g | 10 min | 10 % |
| Boil | Citra | 5 g | 10 min | 12 % |
| Whirlpool | Citra | 5 g | 0 min | 12 % |
| Dry Hop | Citra | 5 g | 4 day(s) | 12 % |
| Whirlpool | Mosaic | 5 g | 0 min | 10 % |
| Dry Hop | Mosaic | 5 g | 4 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 10 ml | Fermentum Mobile |