

APA 2020

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **33**
- SRM **6.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **26.5 liter(s)**

Steps

- Temp **50 C**, Time **15 min**
- Temp **52 C**, Time **15 min**
- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **15 min**
- Temp **79 C**, Time **5 min**

Mash step by step

- Heat up **20.2 liter(s)** of strike water to **54.7C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **15 min** at **52C**
- Keep mash **15 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **79C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Simpsons - Extra Pale Ale | 2 kg (31.7%) | 80 % | 3 |
| Grain | Simpsons - Best Pale Ale | 2 kg (31.7%) | 80 % | 5 |
| Grain | Strzegom Pszeniczny | 1.5 kg (23.8%) | 81 % | 6 |
| Grain | Simpsons - Imperial | 0.8 kg (12.7%) | 80 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------------|--------|----------|------------|
| Boil | Ekuanot | 12 g | 60 min | 12.8 % |
| Aroma (end of boil) | Sorachi Ace | 25 g | 5 min | 12.3 % |
| Aroma (end of boil) | Sabro | 25 g | 5 min | 15.8 % |
| Aroma (end of boil) | Nelson Sauvign | 25 g | 5 min | 11.8 % |
| Dry Hop | Ekuanot | 38 g | 4 day(s) | 12.8 % |
| Dry Hop | Sorachi Ace | 25 g | 4 day(s) | 12.3 % |

| | | | | |
|---------|---------------|------|----------|--------|
| Dry Hop | Sabro | 25 g | 4 day(s) | 15.8 % |
| Dry Hop | Nelson Sauvin | 25 g | 4 day(s) | 11.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | --- |