

# APA

---

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **26**
- SRM **3.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.2 liter(s)**
- Total mash volume **12.3 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **9.2 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.1 kg (68.4%)	80 %	3.2
Grain	Weyermann pszeniczny jasny	0.4 kg (13%)	80 %	3
Grain	słód Caramel	0.15 kg (4.9%)	75 %	10
Grain	Weyermann - Acidulated Malt	0.12 kg (3.9%)	80 %	6
Grain	Płatki owsiane	0.3 kg (9.8%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	5 g	60 min	14.5 %
Boil	Mosaic	7 g	15 min	12.3 %
Whirlpool	Mosaic	8 g	5 min	12.3 %
Dry Hop	Mosaic	35 g	4 day(s)	12.3 %
Dry Hop	Simcoe	10 g	4 day(s)	14.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

FM42 Stare nadreńskie	Ale	Slant	150 ml	---
-----------------------	-----	-------	--------	-----

### Extras

Type	Name	Amount	Use for	Time
Other	Łuska ryżowa	100 g	Mash	10 min
Fining	Mech Irlandzki	3 g	Boil	15 min