

APA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **33**
- SRM **4.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **68 C**, Time **70 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (90.9%) | 79 % | 6 |
| Grain | Strzegom Pszeniczny | 0.5 kg (9.1%) | 82 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil | Marynka | 15 g | 60 min | 8.8 % |
| Boil | Marynka | 15 g | 30 min | 8.8 % |
| Boil | Citra | 25 g | 5 min | 13.5 % |
| Boil | Lemon drop | 25 g | 5 min | 4.6 % |
| Whirlpool | Citra | 25 g | 0 min | 13.5 % |
| Whirlpool | Lemon drop | 25 g | 0 min | 4.6 % |
| Dry Hop | Lemon drop | 50 g | 7 day(s) | 4.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |