

## APA

- Gravity **13 BLG**
- ABV ---
- IBU **30**
- SRM **5.5**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **15.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

### Steps

- Temp **55 C**, Time **5 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **8.7 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (86.2%)	81 %	4
Grain	Weyermann - Carabelge	0.15 kg (5.2%)	30 %	35
Grain	Weyermann pszeniczny jasny	0.25 kg (8.6%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	60 min	10 %
Boil	Mosaic	10 g	15 min	10 %
Aroma (end of boil)	Mosaic	15 g	0 min	10 %
Dry Hop	Mosaic	15 g	7 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5 g	Fermentis