

# APA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **36**
- SRM **4.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **15 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **35.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **30.1 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **23.4 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **77C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **35.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6.5 kg (97%)	80 %	5
Grain	Strzegom Karmel 30	0.2 kg (3%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %
Whirlpool	Cascade	40 g	15 min	4.8 %
Whirlpool	Simcoe	40 g	15 min	13.2 %
Whirlpool	Centennial	40 g	15 min	10.5 %
Dry Hop	Cascade	60 g	3 day(s)	4.8 %
Dry Hop	Simcoe	60 g	3 day(s)	13.2 %
Dry Hop	Centennial	60 g	3 day(s)	10.5 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
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Fining	Mech irlandzki	6 g	Boil	15 min
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## Notes

- Whirpool 15 min. w temp. ok. 73C.  
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