

# APA

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **36**
- SRM **3.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

| Type  | Name                                      | Amount      | Yield | EBC |
|-------|---|-------------|-------|-----|
| Grain | Słód Pilsner®<br>2,5-4,5 EBC<br>Weyermann | 5 kg (100%) | 80 %  | 4   |

## Hops

| Use for     | Name         | Amount | Time     | Alpha acid |
|-------------|--------------|--------|----------|------------|
| Boil        | Nectaron     | 30 g   | 30 min   | 12 %       |
| Boil        | Simcoe       | 25 g   | 2 min    | 12.7 %     |
| Boil        | Mosaic       | 25 g   | 2 min    | 12 %       |
| Boil        | Nectaron     | 20 g   | 2 min    | 12 %       |
| 75 C 15 min |              |        |          |            |
| Whirlpool   | Mosaic       | 25 g   | 0 min    | 10 %       |
| 75 C 15 min |              |        |          |            |
| Whirlpool   | Simcoe       | 25 g   | 0 min    | 13.2 %     |
| 75 C 15 min |              |        |          |            |
| Dry Hop     | Cryo Ekuanot | 25 g   | 2 day(s) | 20.6 %     |
| Dry Hop     | Nectaron     | 50 g   | 2 day(s) | 12 %       |

## Yeasts

| <b>Name</b>  | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|--------------|-------------|-------------|---------------|-------------------|
| Safale US-05 | Ale         | Slant       | 300 ml        | Fermentis         |

### **Extras**

| <b>Type</b> | <b>Name</b>     | <b>Amount</b> | <b>Use for</b> | <b>Time</b> |
|-------------|-----------------|---------------|----------------|-------------|
| Water Agent | Gips piwowarski | 4 g           | Mash           | 60 min      |
| Fining      | Whirlflock      | 2 g           | Boil           | 10 min      |
| Water Agent | Witamina C      | 4 g           | Bottling       | ---         |