

# APA

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- Gravity **12.4 BLG**
- ABV ---
- IBU **62**
- SRM **11.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **5 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **55 C**, Time **5 min**
- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **78C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount        | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale      | 2 kg (36.4%)  | 79 %  | 6   |
| Grain | Strzegom Pszeniczny    | 1 kg (18.2%)  | 81 %  | 6   |
| Grain | Strzegom Karmel<br>150 | 0.5 kg (9.1%) | 75 %  | 150 |
| Grain | Strzegom Pilzneński    | 2 kg (36.4%)  | 80 %  | 4   |

## Hops

| Use for | Name         | Amount | Time   | Alpha acid |
|---------|--------------|--------|--------|------------|
| Boil    | Chinook      | 30 g   | 60 min | 12.07 %    |
| Boil    | Chinook      | 20 g   | 15 min | 12.07 %    |
| Boil    | Cascade      | 10 g   | 15 min | 6.8 %      |
| Boil    | Pacific Jade | 10 g   | 15 min | 12.4 %     |
| Boil    | Cascade      | 10 g   | 5 min  | 6.8 %      |
| Boil    | Pacific Jade | 10 g   | 5 min  | 12.4 %     |
| Boil    | Ahtanum      | 10 g   | 5 min  | 3.4 %      |
| Boil    | Cascade      | 10 g   | 0 min  | 6.8 %      |
| Boil    | Ahtanum      | 20 g   | 0 min  | 3.4 %      |

|         |              |      |          |        |
|---------|--------------|------|----------|--------|
| Boil    | Pacific Jade | 10 g | 0 min    | 12.4 % |
| Dry Hop | Pacific Jade | 20 g | 5 day(s) | 12.4 % |
| Dry Hop | Ahtanum      | 20 g | 5 day(s) | 3.4 %  |
| Dry Hop | Cascade      | 20 g | 5 day(s) | 6.8 %  |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |