

# APA

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- Gravity **12.1 BLG**
- ABV ---
- IBU **66**
- SRM **5.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **12.2 liter(s)**
- Total mash volume **14.9 liter(s)**

## Steps

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

## Mash step by step

- Heat up **12.2 liter(s)** of strike water to **70C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **78C**
- Sparge using **4.8 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann Pilsneński Premium	2.2 kg (81.5%)	80 %	2
Grain	Strzegom pszeniczny	0.15 kg (5.6%)	81 %	6
Grain	Fawcett Golden Promise Pale Ale	0.15 kg (5.6%)	80 %	7
Grain	Fawcett Pale Caramalt	0.1 kg (3.7%)	70 %	15
Grain	BESTMALZ - Best Melanoidin	0.1 kg (3.7%)	75 %	70

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	45 min	12.4 %
Boil	Citra	20 g	15 min	12.4 %
Boil	Citra	30 g	5 min	12.4 %
Dry Hop	Belma	50 g	7 day(s)	12.8 %
Dry Hop	Citra	50 g	7 day(s)	12.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Slant	200 ml	Fermentis
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