

APA BATEkj

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **30**
- SRM **9.8**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **67 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.3 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **20 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Monachijski typ I | 2 kg (34.8%) | 79 % | 16 |
| Grain | Strzegom Pilzneński | 2 kg (34.8%) | 80 % | 4 |
| Grain | Briess - Pale Ale Malt | 1 kg (17.4%) | 80 % | 7 |
| Grain | Strzegom Karmel 150 | 0.5 kg (8.7%) | 75 % | 150 |
| Grain | Bestmalz Carmel Pils | 0.25 kg (4.3%) | 75 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Cascade PL | 50 g | 60 min | 5.2 % |
| Aroma (end of boil) | Iubelski | 50 g | 10 min | 2.8 % |

Yeasts

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