

APA český chmel

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **41**
- SRM **12.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.3 liter(s)**
- Total mash volume **31 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **80 C**, Time **5 min**

Mash step by step

- Heat up **23.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **80C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Carahell | 4 kg (51.6%) | 77 % | 26 |
| Grain | Weyermann pszeniczny jasny | 2 kg (25.8%) | 80 % | 6 |
| Grain | Słód owsiany Fawcett | 1 kg (12.9%) | 61 % | 5 |
| Grain | Słód Caramunich Typ II Weyermann | 0.75 kg (9.7%) | 73 % | 120 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|----------|------------|
| Boil | Saaz (Czech Republic) | 60 g | 50 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 60 g | 50 min | 4.5 % |
| Dry Hop | Saaz (Czech Republic) | 90 g | 5 day(s) | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 10 g | Fermentis |