

# APA Ewelina Przemek

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **44**
- SRM **3.6**
- 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 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **2 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt  | 5 kg (95.2%)   | 82 %  | 4   |
| Grain | Weyermann - Carapils | 0.25 kg (4.8%) | 78 %  | 4   |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Centennial | 10 g   | 60 min | 9.4 %      |
| Boil    | Amarillo   | 10 g   | 45 min | 8.8 %      |
| Boil    | Citra      | 10 g   | 40 min | 13.5 %     |
| Boil    | Centennial | 5 g    | 30 min | 9.4 %      |
| Boil    | Amarillo   | 5 g    | 30 min | 8.8 %      |
| Boil    | Citra      | 5 g    | 30 min | 13.5 %     |
| Boil    | Centennial | 10 g   | 5 min  | 9.7 %      |
| Boil    | Citra      | 35 g   | 0 min  | 13.5 %     |
| Boil    | Centennial | 35 g   | 0 min  | 9 %        |
| Boil    | Amarillo   | 35 g   | 0 min  | 8.8 %      |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|              |     |     |        |           |
|--------------|-----|-----|--------|-----------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |
|--------------|-----|-----|--------|-----------|