

# APA Movember

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **62**
- SRM **8.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **66 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **72.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **45.5 liter(s)**
- Total mash volume **58.5 liter(s)**

## Steps

- Temp **62 C**, Time **10 min**
- Temp **68 C**, Time **50 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **45.5 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **10 min** at **62C**
- Keep mash **50 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **40 liter(s)** of **76C** water or to achieve **72.5 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount          | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt       | 12.5 kg (96.2%) | 80 %  | 5   |
| Grain | Strzegom Czekoladowy jasny | 0.5 kg (3.8%)   | 68 %  | 400 |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Marynka | 120 g  | 60 min   | 10 %       |
| Boil                | Marynka | 50 g   | 30 min   | 10 %       |
| Aroma (end of boil) | X09326  | 200 g  | 0 min    | 4.8 %      |
| Dry Hop             | X09326  | 200 g  | 3 day(s) | 4.8 %      |
| Dry Hop             | Trident | 200 g  | 3 day(s) | 13.2 %     |