

# 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 %