

# APA na 2020

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **43**
- SRM **4.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **30.6 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **1 min**

## Mash step by step

- Heat up **23 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **72C**
- Sparge using **22.7 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount         | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 7 kg (91.4%)   | 79 %  | 6   |
| Grain | Płatki jęczmienne | 0.66 kg (8.6%) | 85 %  | 3   |

## Hops

| Use for             | Name   | Amount | Time     | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil                | Nugget | 50 g   | 30 min   | 15 %       |
| Aroma (end of boil) | Pilot  | 50 g   | 1 min    | 7.5 %      |
| Dry Hop             | Pilot  | 50 g   | 7 day(s) | 7.5 %      |

## Yeasts

| Name            | Type | Form | Amount | Laboratory |
|-----------------|------|------|--------|------------|
| Bulldog ALe B-4 | Ale  | Dry  | 10 g   | Bulldog    |