

## APA na FM55

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **26**
- SRM **4.1**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **7 %**
- Size with trub loss **25.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.6 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **25.1 liter(s)**

### Steps

- Temp **66 C**, Time **666 min**

### Mash step by step

- Heat up **19.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **666 min** at **66C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Soufflet	2.944 kg (52.8%)	80 %	5
Grain	Pszeniczny Soufflet	2 kg (35.8%)	85 %	4
Grain	Strzegom Wiedeński	0.637 kg (11.4%)	79 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Oktawia	7.25 g	120 min	9.2 %
Boil	Cascade PL	25 g	50 min	4.5 %
Boil	Oktawia	12.75 g	10 min	9.2 %
Boil	Cascade PL	19.64 g	10 min	4.5 %
Aroma (end of boil)	Oktawia	15 g	0 min	9.2 %
Whirlpool	Oktawia	15 g	15 min	9.2 %
Dry Hop	Oktawia	25 g	5 day(s)	9.2 %
Dry Hop	Oktawia	25 g	3 day(s)	9.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	1000 ml	Fermentum Mobile