

APA numer 2 na PWZ3

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **32**
- SRM **5.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **13.9 liter(s)**
- Total mash volume **18.3 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **13.9 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Bestt Pale Ale | 2.8 kg (64.4%) | 80.5 % | 6 |
| Grain | BESTMALZ - Best Minich | 0.5 kg (11.5%) | 80.5 % | 16 |
| Grain | Strzegom Karmel 30 | 0.25 kg (5.7%) | 75 % | 30 |
| Grain | Słód pilżeński STRZEGOM | 0.8 kg (18.4%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil | Warrior | 10 g | 40 min | 14.7 % |
| Boil | Citra | 5 g | 15 min | 13.5 % |
| Boil | Simcoe | 5 g | 15 min | 13.1 % |
| Boil | Citra | 5 g | 10 min | 13.5 % |
| Boil | Simcoe | 5 g | 10 min | 13.2 % |
| Boil | Columbus/Tomahawk/Zeus | 15 g | 2 min | 15.5 % |
| Dry Hop | Citra | 20 g | 5 day(s) | 13.5 % |
| Dry Hop | Simcoe | 20 g | 5 day(s) | 13.2 % |
| Dry Hop | Columbus/Tomahawk/Zeus | 15 g | 5 day(s) | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 50 ml | Fermentum Mobile |