

# APA Old

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **39**
- SRM **5.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

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

## Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **21.4 liter(s)** of wort

## Fermentables

| Type  | Name          | Amount      | Yield | EBC |
|-------|---------------|-------------|-------|-----|
| Grain | pale ale zero | 5 kg (100%) | 79 %  | 6   |

## Hops

| Use for | Name         | Amount | Time   | Alpha acid |
|---------|--------------|--------|--------|------------|
| Boil    | Eukanto 2020 | 22 g   | 60 min | 14.9 %     |