

APA Papa

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **28**
- SRM **3.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (58.1%) | 80 % | 5 |
| Grain | Pilznieński | 1.3 kg (30.2%) | 81 % | 4 |
| Grain | Pszeniczny | 0.5 kg (11.6%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Centennial | 15 g | 45 min | 10.5 % |
| Boil | Citra | 15 g | 10 min | 12 % |
| Boil | Cascade | 15 g | 10 min | 6 % |
| Dry Hop | Chinook | 10 g | 5 day(s) | 13 % |
| Dry Hop | Simcoe | 30 g | 5 day(s) | 13.2 % |
| Dry Hop | Mosaic | 30 g | 5 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |