

# APA Pinta

- Gravity **13.8 BLG**
- ABV ---
- IBU **30**
- SRM **9.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.6 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15.5 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (77.7%)	85 %	7
Grain	diastatyczny	0.5 kg (9.7%)	80 %	3
Grain	Weyermann - Caraamber	0.5 kg (9.7%)	75 %	65
Grain	zakwaszający	0.15 kg (2.9%)	--- %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Columbus/Tomahawk/Zeus	15 g	90 min	14 %
Boil	Chinook	20 g	5 min	12.8 %
Whirlpool	Simcoe	30 g	60 min	13.2 %
Whirlpool	Chinook	30 g	60 min	12.8 %
Dry Hop	Simcoe	20 g	7 day(s)	13.2 %
Dry Hop	Ahtanum	50 g	7 day(s)	3.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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us-05	Ale	Dry	11 g	---
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### Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips	5 g	Mash	60 min