

# APA SiGaMo

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **44**
- SRM **4.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **30.6 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **15 min** at **78C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6.2 kg (100%)	79 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	70 min	13.2 %
Boil	Galaxy	25 g	15 min	15 %
Boil	Mosaic	25 g	5 min	10 %
Dry Hop	Simcoe	40 g	5 day(s)	13.2 %
Dry Hop	Galaxy	40 g	5 day(s)	15 %
Dry Hop	Mosaic	40 g	5 day(s)	10 %
Dry Hop	Amarillo	40 g	5 day(s)	9.5 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	5 g	Boil	10 min