

## APA - simple

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **31**
- SRM **5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **23.3 liter(s)**
- Total mash volume **28.5 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **23.3 liter(s)** of strike water to **72.2C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (87%)	80 %	5
Grain	Strzegom Pilzneński	0.45 kg (8.7%)	80 %	4
Grain	Karmelowy Jasny 30EBC	0.225 kg (4.3%)	75 %	50

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	20 g	60 min	9 %
Aroma (end of boil)	Ahtanum	15 g	15 min	4.8 %
Aroma (end of boil)	Amarillo	10 g	5 min	9 %
Whirlpool	Ahtanum	25 g	15 min	4.8 %
Whirlpool	Amarillo	10 g	15 min	9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us - 05	Ale	Slant	250 ml	---

### Notes

- dzielimy na dwie warki -> do jednej liście kaffiru a do drugiej herbata  
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