

## APA - TB

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **28**
- SRM **4**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

### Steps

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

### Mash step by step

- Heat up **13.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (54.3%)	79 %	6
Grain	Strzegom Pilzneński	1.6 kg (34.8%)	80 %	4
Grain	Strzegom Pszeniczny	0.5 kg (10.9%)	81 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	70 min	13 %
Boil	Cascade	50 g	10 min	6 %
Aroma (end of boil)	Mosaic	30 g	0 min	10 %
Whirlpool	Centennial	40 g	0 min	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10.5 g	Fermentis

### Notes

- Centennial dodawany po schłodzeniu do 80 stopni  
*Sep 28, 2020, 8:21 AM*