

# APA - The Dealer

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **27**
- SRM **5.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.25 kg (71.4%)	85 %	7
Adjunct	Platki owsiane	0.55 kg (12.1%)	85 %	3
Grain	Caramunich® typ I	0.25 kg (5.5%)	73 %	80
Grain	Viking Pale Ale malt	0.5 kg (11%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	CTZ	10 g	60 min	15.8 %
Boil	Citra	5 g	60 min	14.2 %
Boil	Cascade	5 g	60 min	5.6 %
Whirlpool	Cascade	20 g	1 min	5.6 %
Whirlpool	Citra	20 g	1 min	14.2 %
Dry Hop	Equanot	35 g	3 day(s)	16.1 %
Dry Hop	Cascade	20 g	3 day(s)	5.6 %
Dry Hop	Citra	10 g	3 day(s)	14.2 %

## Yeasts

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