

BCh APA v3

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **39**
- SRM **5.4**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	1 kg (20%)	81 %	5
Grain	Weyermann - Pale Ale Malt	3 kg (60%)	85 %	7
Grain	Weyermann - Carapils	0.5 kg (10%)	78 %	4
Grain	Carahell	0.5 kg (10%)	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	12 %
Aroma (end of boil)	Cascade	15 g	15 min	6 %
Aroma (end of boil)	Amarillo	15 g	15 min	9.5 %
Aroma (end of boil)	Citra	10 g	0 min	12 %
Aroma (end of boil)	Cascade	15 g	0 min	6 %
Aroma (end of boil)	Amarillo	15 g	0 min	9.5 %
Dry Hop	Citra	20 g	5 day(s)	12 %
Dry Hop	Cascade	20 g	5 day(s)	6 %

Dry Hop	Amarillo	20 g	5 day(s)	9.5 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis