

## First APA pop

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **75**
- SRM **5.4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	5 kg (100%)	79 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	20 min	13.7 %
Boil	Simcoe	16 g	15 min	14.5 %
Boil	Citra	25 g	15 min	12.4 %
Boil	Amarillo	20 g	5 min	7.3 %
Boil	Cascade	30 g	5 min	8.1 %
Dry Hop	Amarillo	30 g	7 day(s)	9.5 %
Dry Hop	Citra	25 g	7 day(s)	12 %
Dry Hop	Cascade	30 g	7 day(s)	8.3 %
Dry Hop	Mosaic	12 g	7 day(s)	11.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
BrewGO-02	Ale	Dry	11.5 g	Browin