

# Gausemel APA

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **68**
- SRM **3.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **7.25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **8 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **9.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **6.1 liter(s)**
- Total mash volume **7.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **6.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **5.3 liter(s)** of **76C** water or to achieve **9.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Mep@ Pils	0.75 kg (43.4%)	82 %	4
Grain	Simpsons - Golden Promise	0.62 kg (35.8%)	81 %	4
Grain	Wheat, Torrified	0.18 kg (10.4%)	79 %	4
Grain	Płatki owsiane	0.18 kg (10.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	El Dorado	25 g	22 min	11 %
Whirlpool	Simcoe	25 g	22 min	13.2 %
Whirlpool	Amarillo	10 g	22 min	8.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
#18 Gausemel	Ale	Slant	2 ml	Kveik