

# prosta APA

---

- Gravity **12.9 BLG**
- ABV ---
- IBU **46**
- SRM **5.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **45.1 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **23.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **29.5 liter(s)** of **76C** water or to achieve **45.1 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount        | Yield | EBC |
|-------|-------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 7.8 kg (100%) | --- % | 6   |

## Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 30 g   | 60 min | 15.5 %     |
| Boil    | Columbus/Tomahawk/Zeus | 20 g   | 30 min | 15.5 %     |
| Boil    | Cascade                | 30 g   | 2 min  | 7.7 %      |

## Yeasts

| Name                 | Type | Form   | Amount | Laboratory |
|----------------------|------|--------|--------|------------|
| FM52 Amerykański Sen | Ale  | Liquid | 200 ml | gęstwa     |