

# XXX APA

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **18**
- SRM **5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **8.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Golden Promise	1.89 kg (70%)	81 %	4
Grain	Strzegom Monachijski typ I	0.54 kg (20%)	79 %	16
Grain	Pszeniczny	0.27 kg (10%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Apollo	5 g	50 min	17 %
Aroma (end of boil)	Lemon drop	10 g	1 min	4.6 %
Aroma (end of boil)	Mosaic	10 g	1 min	10 %
Whirlpool	Lemon drop	10 g	0 min	4.6 %
Whirlpool	Mosaic	10 g	0 min	10 %
Dry Hop	Lemon drop	60 g	2 day(s)	4.6 %
Dry Hop	Mosaic	60 g	2 day(s)	10 %