# APA 09/10

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **40**
- SRM **3.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **48 liter(s)**
- Trub loss **5 %**
- Size with trub loss **55.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **68.9 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **62.5 liter(s)**
- Total mash volume **75 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**

## Mash step by step

- Heat up **62.5 liter(s)** of strike water to **75C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **68.9 liter(s)** of wort

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Viking Pale Ale malt | 12.5 kg *(100%)* | 80 % | 5 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | amora preta | 65 g | 60 min | 11.1 % |
| Boil | Perle | 50 g | 60 min | 6.2 % |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|
| Farmgarden | Ale | Slant | 50 ml | Fermentis |

## Notes

- Na zimno 09 citra 100g
  10 Oktawia 100g
  *Apr 30, 2024, 6:40 PM*

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.