

# APA

- Gravity **12.6 BLG**
- ABV ---
- IBU **33**
- SRM **4.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **52.8 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.1 liter(s)**
- Total mash volume **34.8 liter(s)**

## Steps

- Temp **67 C**, Time **75 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **26.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **35.4 liter(s)** of **76C** water or to achieve **52.8 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale       | 7.5 kg (86.2%) | 80 %  | 6.5 |
| Grain | Weyermann pszeniczny jasny | 0.5 kg (5.7%)  | 80 %  | 6   |
| Grain | Carahell                   | 0.5 kg (5.7%)  | 77 %  | 26  |
| Grain | Weyermann - Carapils       | 0.2 kg (2.3%)  | 80 %  | 6   |

## Hops

| Use for   | Name       | Amount | Time   | Alpha acid |
|-----------|------------|--------|--------|------------|
| Boil      | Magnum     | 40 g   | 60 min | 11.5 %     |
| Boil      | Amarillo   | 50 g   | 10 min | 8.8 %      |
| Whirlpool | Centennial | 50 g   | 40 min | 9.7 %      |

## Yeasts

| Name               | Type | Form  | Amount | Laboratory |
|--------------------|------|-------|--------|------------|
| 1056 wyeast plynne | Ale  | Slant | 300 ml | Wyeast     |