

New England APA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **28**
- SRM **4.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **32.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **67 C**, Time **45 min**
- Temp **76 C**, Time **10 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **32.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	4.5 kg (75%)	80.5 %	6
Grain	BESTMALZ - Best Wheat Malt	1 kg (16.7%)	82 %	4
Grain	Oats, Flaked	0.3 kg (5%)	80 %	2
Grain	Weyermann - Carapils	0.2 kg (3.3%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	5 g	60 min	14.4 %
Aroma (end of boil)	Citra	10 g	10 min	13.6 %
Aroma (end of boil)	Simcoe	10 g	10 min	14.4 %
Aroma (end of boil)	Cascade	10 g	10 min	6.5 %
Aroma (end of boil)	Simcoe	15 g	5 min	14.4 %
Aroma (end of boil)	Cascade	15 g	5 min	6 %
Aroma (end of boil)	Citra	15 g	5 min	12 %
Whirlpool	Citra	30 g	1 min	12 %

Whirlpool	Cascade	30 g	1 min	6 %
Whirlpool	Simcoe	30 g	1 min	13.2 %
Dry Hop	Simcoe	40 g	2 day(s)	13.2 %
Dry Hop	Citra	45 g	2 day(s)	12 %
Dry Hop	Cascade	45 g	2 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis