

APA SRAPA

- Gravity **11 BLG**
- ABV ---
- IBU **35**
- SRM **7.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **13.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **75C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	1.5 kg (34.1%)	81 %	5
Grain	Weyermann - Pale Ale Malt	2.5 kg (56.8%)	85 %	7
Grain	Abbey Castle	0.2 kg (4.5%)	80 %	45
Grain	Strzegom Karmel 150	0.1 kg (2.3%)	75 %	150
Grain	Strzegom Pszeniczny	0.1 kg (2.3%)	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	15 g	60 min	11 %
Boil	Citra	10 g	15 min	12 %
Boil	Simcoe	15 g	10 min	13.2 %
Boil	Amarillo	10 g	5 min	9.5 %
Whirlpool	Citra	15 g	20 min	12 %
Whirlpool	Amarillo	15 g	20 min	9.5 %
Whirlpool	Simcoe	10 g	20 min	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis