#14 APA Plis

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **61**
- SRM **7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **27.8 liter(s)**
- Trub loss **2 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **32.1 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **32.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Best Ale Crisp	1 kg *(13.7%)*	82 %	6
Grain	Strzegom Monachijski typ I	1 kg *(13.7%)*	79 %	16
Grain	Strzegom Pilzneński	2.3 kg *(31.5%)*	80 %	4
Grain	Strzegom Wiedeński	1 kg *(13.7%)*	79 %	10
Grain	Pszeniczny	0.7 kg *(9.6%)*	85 %	4
Grain	Viking Pale Ale malt	1 kg *(13.7%)*	80 %	5
Grain	Karmelowy 100	0.3 kg *(4.1%)*	79 %	100

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	nugget	50 g	50 min	8.7 %
Aroma (end of boil)	Citra	15 g	0 min	12 %
Boil	Citra	30 g	10 min	12 %
Boil	Citra	25 g	20 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory

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

Safale US-05	Ale	Dry	11.5 g	---