

# APA

- Gravity **12.1 BLG**
- ABV ---
- IBU **39**
- SRM **12.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **15 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **52 C**, Time **5 min**
- Temp **62 C**, Time **65 min**
- Temp **67 C**, Time **5 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **65 min** at **62C**
- Keep mash **5 min** at **67C**
- Keep mash **15 min** at **72C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                          | Amount         | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Pilzneński                    | 3.2 kg (71.1%) | 81 %  | 4   |
| Grain | Weyermann<br>pszeniczny jasny | 0.2 kg (4.4%)  | 80 %  | 6   |
| Grain | Weyermann -<br>Carafa I       | 0.1 kg (2.2%)  | 70 %  | 690 |
| Grain | Monachijski                   | 1 kg (22.2%)   | 80 %  | 16  |

## Hops

| Use for | Name              | Amount | Time     | Alpha acid |
|---------|-------------------|--------|----------|------------|
| Boil    | Marynka           | 25 g   | 60 min   | 10 %       |
| Boil    | Sorachi Ace       | 10 g   | 5 min    | 10 %       |
| Boil    | Sorachi Ace       | 10 g   | 1 min    | 10 %       |
| Dry Hop | Sorachi Ace       | 10 g   | 7 day(s) | 10 %       |
| Boil    | Lublin (Lubelski) | 20 g   | 60 min   | 4 %        |