

## APA #2

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **41**
- SRM **4.3**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 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 **72 C**, Time **10 min**
- Temp **78 C**, Time **1 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 **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (83.3%)	82 %	4
Grain	Strzegom Wiedeński	0.5 kg (8.3%)	79 %	10
Grain	Płatki owsiane	0.5 kg (8.3%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	40 g	40 min	9 %
Boil	Strata	20 g	10 min	13.6 %
Whirlpool	Nelson Sauvín	50 g	0 min	11 %
Dry Hop	Strata	80 g	3 day(s)	13.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	18.33 g	Mangrove Jack's