

## #6 simple APA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **40**
- SRM **4.4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.5 liter(s)**
- Total mash volume **11.4 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**

### Mash step by step

- Heat up **8.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

### Fermentables

| Type  | Name                     | Amount        | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt     | 2.3 kg (81%)  | 80 %  | 5   |
| Grain | Weyermann - Pilsner Malt | 0.54 kg (19%) | 81 %  | 5   |

### Hops

| Use for             | Name                   | Amount | Time     | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 5 g    | 60 min   | 15.5 %     |
| Boil                | Cascade                | 5 g    | 30 min   | 6 %        |
| Boil                | Cascade                | 10 g   | 20 min   | 6 %        |
| Aroma (end of boil) | Amarillo               | 10 g   | 10 min   | 9.5 %      |
| Aroma (end of boil) | Amarillo               | 10 g   | 5 min    | 9.5 %      |
| Whirlpool           | Cascade                | 35 g   | 0 min    | 6 %        |
| Whirlpool           | Amarillo               | 10 g   | 0 min    | 9.5 %      |
| Dry Hop             | Citra                  | 30 g   | 5 day(s) | 12 %       |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |