APA (robiepiwo.pl)

- Gravity **13.6 BLG**
- ABV **---**
- IBU **48**
- SRM **10.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **21.1 liter(s)**

Steps

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

Mash step by step

- Heat up **16.3 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.5 kg *(72.9%)*	85 %	7
Grain	Strzegom Wiedeński	1 kg *(20.8%)*	79 %	10
Grain	Karmelowy żytni Strzegom	0.2 kg *(4.2%)*	75 %	150
Grain	Karmelowy Czerwony	0.1 kg *(2.1%)*	75 %	59

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	30 g	60 min	6 %
Boil	Cascade	10 g	30 min	6 %
Boil	Amarillo	20 g	55 min	9.5 %
Dry Hop	Chinook	30 g	7 day(s)	13 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time

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

Fining	Mech irlandzki	5 g	Boil	10 min