APA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **35**
- SRM **5.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **33.8 liter(s)**

Steps

- Temp **64 C**, Time **60 min**

Mash step by step

- Heat up **26.3 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **31.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg *(66.7%)*	79 %	6
Grain	Pilzneński	1.5 kg *(20%)*	81 %	4
Grain	Cara Blonde - Castle Malting	1 kg *(13.3%)*	78 %	20

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	styrian cardinal	30 g	60 min	8.2 %
Boil	Ahtanum	20 g	60 min	5 %
Boil	Ahtanum	15 g	15 min	5 %
Boil	Ahtanum	15 g	5 min	5 %
Dry Hop	Centennial	50 g	4 day(s)	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	---