

2021 Apa

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **19**
- SRM **4.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **25.8 liter(s)**

Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-------------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 4.1666 kg (80.6%) | 85 % | 7 |
| Grain | Weyermann - Pale Wheat Malt | 0.5 kg (9.7%) | 85 % | 5 |
| Grain | Platki owsiane | 0.5 kg (9.7%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|---------------|--------|----------|------------|
| First Wort | lunga | 15 g | 60 min | 11 % |
| Dry Hop | Nelson Sauvín | 60 g | 3 day(s) | 11 % |
| Dry Hop | Nelson Sauvín | 30 g | 3 day(s) | 11 % |

Yeasts

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