

#24 Softer & Juicier APA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **30**
- SRM **3.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **0 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

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

Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|--------------|-------|-----|
| Grain | Słodownia Strzegom - pilzneński | 2.5 kg (50%) | 80 % | 3 |
| Grain | Słodownia Strzegom - pszeniczny | 1.8 kg (36%) | 83 % | 3 |
| Grain | Oats, Malted | 0.5 kg (10%) | 80 % | 2 |
| Grain | Carapils | 0.2 kg (4%) | 75 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 20 g | 60 min | 15.5 % |
| Dry Hop | Hallertau | 20 g | 0 day(s) | 4.5 % |
| Dry Hop | Amarillo | 20 g | 0 day(s) | 9.5 % |
| Aroma (end of boil) | Columbus/Tomahawk/Zeus | 20 g | 0 min | 15.5 % |
| Aroma (end of boil) | Amarillo | 30 g | 0 min | 9.5 % |
| Aroma (end of boil) | Hallertau | 50 g | 0 min | 4.5 % |
| Dry Hop | Columbus/Tomahawk/Zeus | 10 g | 0 day(s) | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|------|---------|--------|------------|
| FM54 - Gorączka kalifornijska | Ale | Culture | 200 g | --- |