

## #3 APA V2

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **32**
- SRM **4.4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss --- %
- Size with trub loss **28 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **30.6 liter(s)**

### Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **23.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **33.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6.1 kg (89.7%)	80 %	5
Grain	Karmelowy Jasny 30EBC	0.2 kg (2.9%)	75 %	30
Grain	Płatki owsiane	0.5 kg (7.4%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	30 g	45 min	12.8 %
Boil	Cascade	20 g	10 min	5.8 %
Dry Hop	Amarillo	60 g	3 day(s)	9.1 %
Dry Hop	Cascade	40 g	3 day(s)	5.8 %
Dry Hop	Citra	30 g	3 day(s)	12.6 %
Dry Hop	Mosaic	30 g	3 day(s)	12.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	14 g	Fermentis