

## #3 APA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **39**
- SRM **5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **14.8 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.3 liter(s)**
- Total mash volume **13.3 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **10.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **14.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	1.6 kg (54.2%)	85 %	7
Grain	Strzegom Pale Ale	0.8 kg (27.1%)	79 %	6
Grain	Thomas Fawcett-Pale Cara	0.3 kg (10.2%)	72 %	9
Grain	Słód pszeniczny Bestmalz	0.25 kg (8.5%)	82 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	13.9 %
Boil	Mosaic	18 g	10 min	10 %
Aroma (end of boil)	Chinook	15 g	0 min	13.9 %
Dry Hop	Amarillo	40 g	3 day(s)	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis