

#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 |