

## #9 session APA

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **46**
- SRM **3.9**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

### Mash step by step

- Heat up **20 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **77C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (100%)	70 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Magnum	30 g	10 min	13.5 %
Aroma (end of boil)	Cascade	30 g	15 min	6 %
Aroma (end of boil)	Citra	30 g	15 min	12 %
Dry Hop	Citra	25 g	6 day(s)	12 %
Dry Hop	Amarillo	15 g	6 day(s)	9.5 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	10 g	Boil	10 min