

# APA

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **4.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **8 %**
- Size with trub loss **19.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **23.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (100%)	79 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Mosaic	25 g	20 min	10 %
Aroma (end of boil)	Mosaic	25 g	5 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	---