

# APA

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **52**
- SRM **9.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **26.6 liter(s)**

## Steps

- Temp **55 C**, Time **5 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **20.7 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount        | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt        | 3 kg (50.8%)  | 80 %  | 7   |
| Grain | Płatki owsiane              | 0.4 kg (6.8%) | 85 %  | 3   |
| Grain | Strzegom Monachijski typ II | 0.5 kg (8.5%) | 79 %  | 22  |
| Grain | Strzegom Karmel 30          | 2 kg (33.9%)  | 75 %  | 30  |

## Hops

| Use for   | Name       | Amount | Time     | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil      | Simcoe     | 25 g   | 60 min   | 11.7 %     |
| Boil      | Centennial | 25 g   | 60 min   | 9.4 %      |
| Whirlpool | Mosaic     | 25 g   | 0 min    | 10 %       |
| Dry Hop   | Mosaic     | 25 g   | 3 day(s) | 10 %       |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 20 g   | ---        |