

# APA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **38**
- SRM **4.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **55 C**, Time **5 min**
- Temp **64 C**, Time **25 min**
- Temp **72 C**, Time **25 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **25 min** at **64C**
- Keep mash **25 min** at **72C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt Strzegom	5 kg (90.9%)	79 %	5
Grain	Karmelowy Jasny 30EBC Strzegom	0.5 kg (9.1%)	79 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	55 min	10.4 %
Boil	Mosaic	25 g	30 min	10.4 %
Aroma (end of boil)	Mosaic	20 g	15 min	10.4 %
Aroma (end of boil)	Mosaic	25 g	0 min	10.4 %
Dry Hop	Mosaic	20 g	7 day(s)	10.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.4 g	---