

## Apa 2.0

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- Gravity **11.9 BLG**
- ABV ---
- IBU **38**
- SRM **8.6**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **15.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (78.4%)	79 %	6
Grain	Strzegom Monachijski typ II	1 kg (19.6%)	79 %	22
Grain	Strzegom Karmel 150	0.1 kg (2%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	13 %
Boil	Chinook	15 g	15 min	13 %
Aroma (end of boil)	Centennial	30 g	0 min	10.5 %
Dry Hop	Centennial	10 g	7 day(s)	10.5 %
Dry Hop	Chinook	5 g	7 day(s)	13 %

### Yeasts

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