

## APA #2

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **33**
- SRM **5.2**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **15.6 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

### Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **12.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **15.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	3 kg (85.7%)	80.5 %	6
Grain	BESTMALZ - Best Wheat Malt	0.4 kg (11.4%)	82 %	4
Grain	Carabelge	0.1 kg (2.9%)	80 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	5 g	60 min	13.2 %
Boil	Simcoe	5 g	30 min	13.2 %
Boil	Citra	5 g	30 min	12 %
Boil	Citra	5 g	5 min	12 %
Dry Hop	Simcoe	15 g	7 day(s)	13.2 %
Dry Hop	Citra	15 g	7 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	500 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	1 g	Boil	5 min