

## APA #2

---

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **29**
- SRM **4.6**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5.63 liter(s) / kg**
- Mash size **31.2 liter(s)**
- Total mash volume **36.8 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**

### Mash step by step

- Heat up **31.2 liter(s)** of strike water to **71.2C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **0.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (90.1%)	80 %	5
Grain	Karmelowy Jasny 30EBC	0.15 kg (2.7%)	75 %	30
Grain	Płatki owsiane	0.4 kg (7.2%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	45 min	12.3 %
Boil	Cascade	20 g	10 min	7.1 %
Aroma (end of boil)	Amarillo	20 g	0 min	8.5 %
Aroma (end of boil)	Cascade	10 g	0 min	7.1 %
Aroma (end of boil)	Mosaic	20 g	0 min	12.3 %
Dry Hop	Amarillo	30 g	3 day(s)	8.5 %
Dry Hop	Cascade	20 g	3 day(s)	7.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	200 ml	---