

# APA 2020

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **33**
- SRM **6.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **26.5 liter(s)**

## Steps

- Temp **50 C**, Time **15 min**
- Temp **52 C**, Time **15 min**
- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **15 min**
- Temp **79 C**, Time **5 min**

## Mash step by step

- Heat up **20.2 liter(s)** of strike water to **54.7C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **15 min** at **52C**
- Keep mash **15 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **79C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Simpsons - Extra Pale Ale | 2 kg (31.7%)   | 80 %  | 3   |
| Grain | Simpsons - Best Pale Ale  | 2 kg (31.7%)   | 80 %  | 5   |
| Grain | Strzegom Pszeniczny       | 1.5 kg (23.8%) | 81 %  | 6   |
| Grain | Simpsons - Imperial       | 0.8 kg (12.7%) | 80 %  | 45  |

## Hops

| Use for             | Name          | Amount | Time     | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil                | Ekuanot       | 12 g   | 60 min   | 12.8 %     |
| Aroma (end of boil) | Sorachi Ace   | 25 g   | 5 min    | 12.3 %     |
| Aroma (end of boil) | Sabro         | 25 g   | 5 min    | 15.8 %     |
| Aroma (end of boil) | Nelson Sauvín | 25 g   | 5 min    | 11.8 %     |
| Dry Hop             | Ekuanot       | 38 g   | 4 day(s) | 12.8 %     |
| Dry Hop             | Sorachi Ace   | 25 g   | 4 day(s) | 12.3 %     |

|         |               |      |          |        |
|---------|---------------|------|----------|--------|
| Dry Hop | Sabro         | 25 g | 4 day(s) | 15.8 % |
| Dry Hop | Nelson Sauvin | 25 g | 4 day(s) | 11.8 % |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | ---        |