

APA 2020

- 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 Sauvign	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	---