

# APA

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **60**
- SRM **9.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **32.4 liter(s)**

## Steps

- Temp **64 C**, Time **80 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **25.2 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **80 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale          | 6 kg (83.3%)  | 79 %  | 6   |
| Grain | Pilzneński                 | 1 kg (13.9%)  | 81 %  | 4   |
| Grain | Strzegom Czekoladowy jasny | 0.2 kg (2.8%) | 68 %  | 400 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Magnum  | 30 g   | 60 min | 13.5 %     |
| Boil    | Cascade | 15 g   | 60 min | 6.5 %      |
| Boil    | Cascade | 15 g   | 30 min | 6.5 %      |
| Boil    | Citra   | 15 g   | 25 min | 12 %       |

## Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale  | Slant | 50 ml  | ---        |