

# APA

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **15**
- SRM **5.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.2 liter(s)**
- Total mash volume **11 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **8.2 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **11.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (73%)	82 %	4
Grain	Karmelowy Jasny 30EBC	0.24 kg (8.8%)	75 %	30
Grain	Płatki owsiane	0.5 kg (18.2%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	5 g	60 min	13 %
Aroma (end of boil)	Chinook	5 g	0 min	13 %
Dry Hop	Chinook	20 g	3 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Pure Ale Yeast 7	Ale	Dry	10 g	---

## Extras

Type	Name	Amount	Use for	Time
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Fining	Mech Irlandzki	2 g	Boil	10 min
Flavor	Zest z cytryny	5 g	Boil	15 min
Flavor	Trawa cytrynowa	5 g	Boil	2 min