

## APA #5

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- Gravity **12.6 BLG**
- ABV ---
- IBU **78**
- SRM **4.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **24.7 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Steps

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

### Mash step by step

- Heat up **13.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **24.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (88.9%)	79 %	6
Grain	Weyermann pszeniczny jasny	0.5 kg (11.1%)	74 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Jarrylo	30 g	40 min	13.8 %
Boil	Equinox	30 g	20 min	13.9 %
Boil	Amarillo	30 g	15 min	9.2 %
Dry Hop	Cascade	30 g	3 day(s)	6.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis