

APA 6

- Gravity **13.1 BLG**
- ABV ---
- IBU **62**
- SRM **6.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **15.8 liter(s)**

Steps

- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **11 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **20.3 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 3.3 kg (68.8%) | 79 % | 6 |
| Grain | Strzegom Pilżeński | 0.7 kg (14.6%) | 80 % | 4 |
| Grain | Weyermann pszeniczny jasny | 0.6 kg (12.5%) | 80 % | 6 |
| Grain | Strzegom Bursztynowy | 0.2 kg (4.2%) | 70 % | 49 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Simcoe | 25 g | 60 min | 13 % |
| Boil | Amarillo | 20 g | 30 min | 9.5 % |
| Boil | Centennial | 20 g | 10 min | 10.5 % |
| Aroma (end of boil) | Cascade | 15 g | 0 min | 6 % |
| Dry Hop | Mosaic | 20 g | 5 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-05 | Ale | Slant | 300 ml | Safale |