

## 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