

APA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **35**
- SRM **5.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **33.8 liter(s)**

Steps

- Temp **64 C**, Time **60 min**

Mash step by step

- Heat up **26.3 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **31.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|--------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (66.7%) | 79 % | 6 |
| Grain | Pilzneński | 1.5 kg (20%) | 81 % | 4 |
| Grain | Cara Blonde - Castle Malting | 1 kg (13.3%) | 78 % | 20 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|------------------|--------|----------|------------|
| First Wort | styrian cardinal | 30 g | 60 min | 8.2 % |
| Boil | Ahtanum | 20 g | 60 min | 5 % |
| Boil | Ahtanum | 15 g | 15 min | 5 % |
| Boil | Ahtanum | 15 g | 5 min | 5 % |
| Dry Hop | Centennial | 50 g | 4 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 11 g | --- |