

# APA

- Gravity **12.6 BLG**
- ABV ---
- IBU **33**
- SRM **4.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **52.8 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.1 liter(s)**
- Total mash volume **34.8 liter(s)**

## Steps

- Temp **67 C**, Time **75 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **26.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **35.4 liter(s)** of **76C** water or to achieve **52.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale	7.5 kg (86.2%)	80 %	6.5
Grain	Weyermann pszeniczny jasny	0.5 kg (5.7%)	80 %	6
Grain	Carahell	0.5 kg (5.7%)	77 %	26
Grain	Weyermann - Carapils	0.2 kg (2.3%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	40 g	60 min	11.5 %
Boil	Amarillo	50 g	10 min	8.8 %
Whirlpool	Centennial	50 g	40 min	9.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
1056 wyeast plynne	Ale	Slant	300 ml	Wyeast