

# APA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **44**
- SRM **7.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (72.7%)	79 %	6
Grain	Strzegom Monachijski typ II	0.5 kg (9.1%)	79 %	22
Grain	Briess - Victory Malt	0.5 kg (9.1%)	75 %	55
Grain	Strzegom Bursztynowy	0.5 kg (9.1%)	70 %	49

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Comet	35 g	60 min	10 %
Boil	Lemon drop	25 g	15 min	6 %
Dry Hop	Lemon drop	25 g	10 day(s)	6 %
Boil	HBC 472 Experimental	10 g	10 min	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Ale Y514	Ale	Dry	12.5 g	Mauribrew