

APA Aromoatic

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **19**
- SRM **5.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **34.5 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **27.4 liter(s)**

Steps

- Temp **62 C**, Time **60 min**

Mash step by step

- Heat up **21.3 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **34.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.6 kg (42.6%)	81 %	4
Grain	Strzegom Pale Ale	1.5 kg (24.6%)	79 %	6
Grain	Strzegom Monachijski typ II	1 kg (16.4%)	79 %	25
Grain	Pszeniczny	1 kg (16.4%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	30 g	15 min	9.5 %
Aroma (end of boil)	Centennial	20 g	7 min	9.5 %
Aroma (end of boil)	Cascade	20 g	5 min	7.1 %
Whirlpool	Kohatu	100 g	0 min	6.6 %
Whirlpool	Mosaic	50 g	0 min	12.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis