

APA MK2

- Gravity **14.3 BLG**
- ABV ---
- IBU **44**
- SRM **11.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **53 C**, Time **15 min**
- Temp **68 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **15 min** at **53C**
- Keep mash **40 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 4.5 kg (69.2%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 1 kg (15.4%) | 79 % | 16 |
| Grain | Strzegom Bursztynowy | 1 kg (15.4%) | 70 % | 49 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Mosaic | 30 g | 40 min | 11.7 % |
| Boil | Cascade | 30 g | 15 min | 6.8 % |
| Boil | Cascade | 10 g | 40 min | 6.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-05 | Ale | Dry | 11.5 g | Safale |