

# APA na 2020

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **43**
- SRM **4.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **30.6 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **1 min**

## Mash step by step

- Heat up **23 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **72C**
- Sparge using **22.7 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	7 kg (91.4%)	79 %	6
Grain	Płatki jęczmienne	0.66 kg (8.6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	50 g	30 min	15 %
Aroma (end of boil)	Pilot	50 g	1 min	7.5 %
Dry Hop	Pilot	50 g	7 day(s)	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Bulldog ALe B-4	Ale	Dry	10 g	Bulldog