

## APA numero uno

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **39**
- SRM **5.6**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **54 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **100 C**, Time **60 min**

### Mash step by step

- Heat up **33 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **60 min** at **100C**
- Sparge using **32 liter(s)** of **76C** water or to achieve **54 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	10 kg (90.9%)	79 %	6.5
Grain	Carahell	1 kg (9.1%)	77 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma (AUS)	30 g	60 min	16 %
Aroma (end of boil)	Enigma (AUS)	20 g	15 min	16 %
Aroma (end of boil)	Enigma (AUS)	20 g	10 min	16 %
Dry Hop	Enigma (AUS)	200 g	5 day(s)	16 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis