

APA OYL-057

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **37**
- SRM **7.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **23.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **66.7 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **66.7C**
- Keep mash **10 min** at **72C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **23.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Simpson extra pale ale | 4 kg (80.8%) | 80 % | 4 |
| Grain | Wheat, Flaked | 0.45 kg (9.1%) | 77 % | 4 |
| Grain | Karmelowy Czerwony | 0.25 kg (5.1%) | 75 % | 59 |
| Grain | Strzegom Karmel 150 | 0.25 kg (5.1%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Mosaic | 10 g | 60 min | 10 % |
| Aroma (end of boil) | Mosaic | 30 g | 15 min | 10 % |
| Whirlpool | Mosaic | 30 g | 15 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|--------|------------|
| oyl 057 hothead | Ale | Liquid | 100 ml | omega |