

# APA Primo

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **54**
- SRM **4.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **16.4 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	3.5 kg (74.5%)	78 %	6
Grain	Pszeniczny	1.2 kg (25.5%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	12.5 %
Boil	Amarillo	30 g	10 min	9.5 %
Aroma (end of boil)	Citra	10 g	0 min	12.5 %
Aroma (end of boil)	Amarillo	20 g	0 min	9.5 %
Dry Hop	Amarillo	40 g	7 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	11 g	---