

# APA SHM

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- Gravity **12.3 BLG**
- ABV ---
- IBU **61**
- SRM **6.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.3 liter(s)**

## Steps

- Temp **76 C**, Time **10 min**
- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **8.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (74.1%)	79 %	6
Adjunct	Barley, Flaked	0.2 kg (7.4%)	70 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (18.5%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	15 g	50 min	10 %
Boil	Mosaic	20 g	20 min	10 %
Boil	Mosaic	15 g	10 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	5 g	Safale