

APA (SMaSH PA&Euqanot)

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **21**
- SRM **5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------|-------------|-------|-----|
| Grain | Pale Ale (W) | 3 kg (100%) | 85 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------------|--------|--------|------------|
| Boil | Equanot 2019 | 20 g | 10 min | 14.5 % |
| Whirlpool | Equanot 2019 | 80 g | 0 min | 14.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|------|--------|--------|-------------|
| Wyeast - 1728 Scottish Ale | Ale | Liquid | 100 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------|--------|---------|--------|
| Water Agent | gips | 4 g | Mash | 60 min |