

# APA - The Dealer

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **27**
- SRM **5.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type    | Name                      | Amount          | Yield | EBC |
|---------|---------------------------|-----------------|-------|-----|
| Grain   | Weyermann - Pale Ale Malt | 3.25 kg (71.4%) | 85 %  | 7   |
| Adjunct | Platki owsiane            | 0.55 kg (12.1%) | 85 %  | 3   |
| Grain   | Caramunich® typ I         | 0.25 kg (5.5%)  | 73 %  | 80  |
| Grain   | Viking Pale Ale malt      | 0.5 kg (11%)    | 80 %  | 5   |

## Hops

| Use for   | Name    | Amount | Time     | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil      | CTZ     | 10 g   | 60 min   | 15.8 %     |
| Boil      | Citra   | 5 g    | 60 min   | 14.2 %     |
| Boil      | Cascade | 5 g    | 60 min   | 5.6 %      |
| Whirlpool | Cascade | 20 g   | 1 min    | 5.6 %      |
| Whirlpool | Citra   | 20 g   | 1 min    | 14.2 %     |
| Dry Hop   | Equanot | 35 g   | 3 day(s) | 16.1 %     |
| Dry Hop   | Cascade | 20 g   | 3 day(s) | 5.6 %      |
| Dry Hop   | Citra   | 10 g   | 3 day(s) | 14.2 %     |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|       |     |     |        |     |
|-------|-----|-----|--------|-----|
| US-05 | Ale | Dry | 11.5 g | --- |
|-------|-----|-----|--------|-----|