

# APA z browaru Kapsel

- Gravity **15 BLG**
- ABV ---
- IBU **120**
- SRM **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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (83.3%)	85 %	7
Grain	Weyermann pszeniczny jasny	1 kg (16.7%)	15 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	20 g	60 min	13.1 %
Aroma (end of boil)	Equinox	40 g	7 min	13.1 %
Dry Hop	Equinox	30 g	---	13.1 %
Boil	Cascade	60 g	45 min	6.9 %
Aroma (end of boil)	Cascade	20 g	0 min	6.9 %
Dry Hop	Cascade	10 g	---	6.9 %
Boil	Mosaic	30 g	30 min	11.7 %
Aroma (end of boil)	Mosaic	40 g	5 min	11.7 %
Dry Hop	Mosaic	20 g	---	11.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safeale US-05	Ale	Dry	11.5 g	---
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