

APA1

- Gravity **19.4 BLG**
- ABV ---
- IBU **33**
- SRM **17**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **6 liter(s)**
- Trub loss **10 %**
- Size with trub loss **6.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **7.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.4 liter(s)**
- Total mash volume **8.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **6.4 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **3 liter(s)** of **76C** water or to achieve **7.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	1.7 kg (79.4%)	80 %	4
Grain	Carafa	0.04 kg (1.9%)	70 %	800
Grain	Monachijski	0.4 kg (18.7%)	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Golding	10 g	25 min	5 %
Boil	Challenger	10 g	50 min	7 %
Boil	Golding	10 g	5 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5 g	Fermentis