

## APA2

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **13**
- SRM **5.2**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.9 liter(s)**
- Total mash volume **33.3 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **73 C**, Time **10 min**
- Temp **77 C**, Time **10 min**

### Mash step by step

- Heat up **25.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **73C**
- Keep mash **10 min** at **77C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (47.3%)	80 %	5
Grain	Viking Pilsner malt	3 kg (40.5%)	82 %	4
Grain	Platki owsiane	0.5 kg (6.8%)	60 %	3
Grain	Strzegom Karmel 30	0.4 kg (5.4%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	2 g	Fermentis

### Notes

- Whirlpool / hopstand: 15 min. temp. 77C  
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