

APL PA 35'05

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **18**
- SRM **8.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **21.3 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **68 C**, Time **55 min**

Mash step by step

- Heat up **15.5 liter(s)** of strike water to **61.5C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **55 min** at **68C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|--------|------|
| Grain | Mep©Pilsner | 5 kg (87%) | 80.5 % | 4 |
| Grain | Pszeniczny | 0.5 kg (8.7%) | 85 % | 4 |
| Grain | Strzegom Karmel 150 | 0.2 kg (3.5%) | 75 % | 150 |
| Grain | Strzegom pszenica prażona | 0.05 kg (0.9%) | 70 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil | Marynka | 20 g | 30 min | 8.8 % |
| Boil | Lublin (Lubelski) | 30 g | 15 min | 4 % |
| Aroma (end of boil) | Lublin (Lubelski) | 30 g | 0 min | 4 % |
| Whirlpool | Amarillo | 10 g | 0 min | 9.5 % |
| Dry Hop | Amarillo | 20 g | 5 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 11 g | --- |