

CanAPA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **42**
- SRM **9.6**
- 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 **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **10.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (65.2%) | 80 % | 5 |
| Grain | Strzegom Pilzneński | 0.5 kg (10.9%) | 80 % | 4 |
| Sugar | cukier | 1 kg (21.7%) | 80 % | --- |
| Grain | Chocolate Malt (UK) | 0.1 kg (2.2%) | 73 % | 887 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------------|--------|----------|------------|
| Boil | Zagrava UA | 20 g | 60 min | 8 % |
| Boil | Zagrava UA | 20 g | 20 min | 8 % |
| Boil | Nacionalniy UA | 10 g | 60 min | 8 % |
| Boil | Nacionalnyi UA | 10 g | 20 min | 8 % |
| Dry Hop | Zagrava UA | 10 g | 7 day(s) | 8 % |
| Dry Hop | Nacionalniy UA | 20 g | 7 day(s) | 8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale | Slant | 100 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|----------|
| Flavor | zest z cytryny | 10 g | Primary | 7 day(s) |