

# CPA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **54**
- SRM **5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **0 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **30 min**
- Evaporation rate **12 %/h**
- Boil size **17.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.9 liter(s)**
- Total mash volume **14.6 liter(s)**

## Steps

- Temp **66 C**, Time **75 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **10.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **17.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale Malt	3.5 kg (95.9%)	80 %	7
Grain	Cara-Pils/Dextrine	0.15 kg (4.1%)	72 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Vic Secret	13 g	30 min	15.5 %
Boil	Columbus (Tomahawk)	11 g	20 min	14 %
Boil	Cascade	10 g	15 min	5.5 %
Boil	Galaxy	10 g	10 min	14 %
Boil	Azacca	10 g	5 min	15 %
Boil	Azacca	10 g	0 min	15 %
Boil	Galaxy	10 g	0 min	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale American	Ale	Dry	11 g	DCL/Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Phosphoric Acid 85%	4 g	Mash	60 min