

# KegAPA

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **17**
- SRM **4.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **30.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **37 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **26.3 liter(s)**

## Steps

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

## Mash step by step

- Heat up **18.8 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **25.7 liter(s)** of **76C** water or to achieve **37 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (46.7%)	80 %	5
Grain	Strzegom Pszeniczny	4 kg (53.3%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	10.5 %
Aroma (end of boil)	Simcoe	20 g	5 min	14.5 %
Aroma (end of boil)	Cascade PL	20 g	5 min	5.5 %
Aroma (end of boil)	Mosaic	20 g	5 min	12.4 %
Dry Hop	Simcoe	58 g	5 day(s)	14.5 %
Dry Hop	Mosaic	80 g	5 day(s)	12.4 %
Dry Hop	Cascade PL	80 g	5 day(s)	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis