

# OCE APA

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- Gravity **14 BLG**
- ABV ---
- IBU **41**
- SRM **5.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4.5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.6 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **71 C**, Time **30 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **71C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **25.6 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount       | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.5 kg (50%) | 80 %  | 4   |
| Grain | Strzegom Pale Ale   | 2.5 kg (50%) | 79 %  | 6   |

## Hops

| Use for             | Name       | Amount | Time   | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil                | Ella (AUS) | 33 g   | 15 min | 14.6 %     |
| Aroma (end of boil) | Oktawia    | 30 g   | 15 min | 7.8 %      |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale  | Dry  | 11.5 g | ---        |