

Trash APA 2

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **73**
- SRM **3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	1.9 kg (36.5%)	75 %	2
Grain	Weyermann - Pilsner Malt	1.9 kg (36.5%)	75 %	2
Grain	Weyermann - Pale Wheat Malt	0.9 kg (17.3%)	75 %	4
Grain	Rice, Flaked	0.5 kg (9.6%)	70 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	11.2 %
Boil	Equinox	30 g	30 min	13.1 %
Aroma (end of boil)	Equinox	30 g	10 min	13.1 %
Dry Hop	Equinox	30 g	14 day(s)	13.1 %

Yeasts

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