

Trash APA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **71**
- SRM **3.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **26.7 liter(s)**

Steps

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

Mash step by step

- Heat up **20.2 liter(s)** of strike water to **68.8C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3 kg (46.2%) | 75 % | 2 |
| Grain | Weyermann - Pilsner Malt | 2 kg (30.8%) | 75 % | 2 |
| Grain | Weyermann - Pale Wheat Malt | 1 kg (15.4%) | 75 % | 4 |
| Grain | Rice, Flaked | 0.5 kg (7.7%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|-----------|------------|
| Boil | Magnum | 20 g | 60 min | 11.2 % |
| Boil | Mosaic | 10 g | 60 min | 12 % |
| Boil | Mosaic | 25 g | 30 min | 12 % |
| Aroma (end of boil) | Amarillo | 25 g | 10 min | 8 % |
| Aroma (end of boil) | Mosaic | 25 g | 10 min | 12 % |
| Dry Hop | Citra | 30 g | 14 day(s) | 12 % |

Yeasts

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