

# 1#APA

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **19**
- SRM **6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.4 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **9.6 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.7 kg (98.2%)	79 %	6
Grain	Strzegom Karmel 150	0.05 kg (1.8%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	5 g	30 min	13.2 %
Boil	Simcoe	10 g	7 min	13.2 %
Whirlpool	Simcoe	10 g	1 min	13.2 %
Dry Hop	Simcoe	25 g	7 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	5 g	Fermentis