

#11 APA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **42**
- SRM **4**
- 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 **65 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **0 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg (81.8%)	80 %	4
Grain	Strzegom Pszeniczny	1 kg (18.2%)	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	12.9 %
Whirlpool	Citra	20 g	20 min	12.9 %
Whirlpool	Mosaic	20 g	20 min	12.3 %
Dry Hop	Citra	30 g	5 day(s)	12.9 %
Dry Hop	Mosaic	30 g	5 day(s)	12.3 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
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Fining	Mech Irlandzki	5 g	Boil	15 min
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