

#25 Falconers APA SMASH

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **41**
- SRM **6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **15.1 liter(s)**

Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **15.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (85.7%) | 80 % | 5 |
| Grain | Platki owsiane | 0.4 kg (11.4%) | 85 % | 3 |
| Grain | Viking Malt Karmelowy | 0.1 kg (2.9%) | 75 % | 140 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Falconer's Flight | 20 g | 15 min | 10.5 % |
| Boil | Falconer's Flight | 25 g | 10 min | 10.5 % |
| Boil | Falconer's Flight | 30 g | 1 min | 10.5 % |
| Boil | Falconer's Flight | 15 g | 5 min | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|-------|--------|-------------|
| American Ale II | Ale | Slant | 70 ml | Wyeast Labs |