

#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