

31. APA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **28**
- SRM **6.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **0 %**
- Size with trub loss **12 liter(s)**
- Boil time **10 min**
- Evaporation rate **1 %/h**
- Boil size **12 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **7.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **12 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg (60%)	81 %	4
Grain	Abbey Malt Weyermann	0.5 kg (20%)	75 %	45
Grain	Rice, Flaked	0.5 kg (20%)	70 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	5 g	10 min	11 %
Whirlpool	Motueka	60 g	20 min	6.3 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale