

## 35. "APA że Mócha nie siada" - American Pale Ale

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **57**
- SRM **9.9**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.5 kg (70%)	85 %	7
Grain	Abbey Malt Weyermann	0.5 kg (10%)	75 %	45
Grain	Carahell	0.5 kg (10%)	77 %	26
Grain	Weyermann - Carawheat	0.5 kg (10%)	77 %	97

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Liberty	40 g	60 min	4.5 %
Boil	Oktawia	30 g	60 min	7.1 %
Boil	Oktawia	30 g	20 min	7.1 %
Dry Hop	Oktawia	50 g	3 day(s)	7.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Dry	11 g	Danstar

### Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- uwarzone 7-10-2018r.  
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