

#35 APA

- Gravity **14 BLG**
- ABV ---
- IBU **53**
- SRM **7.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34 liter(s)**

Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **30.6 liter(s)**

Steps

- Temp **68 C**, Time **80 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **23 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **80 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **34 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------------|-----------------|--------|-----|
| Grain | Strzegom Pale Ale | 5.43 kg (70.9%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 1.09 kg (14.2%) | 79 % | 16 |
| Grain | Acid Malt | 0.27 kg (3.5%) | 58.7 % | 6 |
| Grain | Płatki owsiane błyskawiczne Lestello | 0.87 kg (11.4%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|---------|----------|------------|
| Boil | Chinook | 32.61 g | 60 min | 13 % |
| Aroma (end of boil) | Chinook | 21.74 g | 10 min | 13 % |
| Aroma (end of boil) | Cascade | 21.74 g | 10 min | 6 % |
| Aroma (end of boil) | Chinook | 21.74 g | 5 min | 13 % |
| Whirlpool | Chinook | 10.87 g | 80 min | 13 % |
| Whirlpool | Cascade | 21.74 g | 80 min | 6 % |
| Whirlpool | Citra | 32.61 g | 60 min | 12 % |
| Whirlpool | Cascade | 21.74 g | 60 min | 6 % |
| Dry Hop | Chinook | 21.74 g | 5 day(s) | 13 % |

| | | | | |
|---------|---------|---------|----------|------|
| Dry Hop | Citra | 21.74 g | 5 day(s) | 12 % |
| Dry Hop | Cascade | 43.48 g | 5 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|---------|------------|
| Danstar - Nottingham | Ale | Dry | 11.96 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 5.43 g | Boil | 10 min |
| Water Agent | Gips | 5.43 g | Mash | 80 min |