

APA #02

- Gravity **13.8 BLG**
- ABV ---
- IBU **35**
- SRM **6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

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

Mash step by step

- Heat up **12 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (100%)	85 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	15 g	60 min	12 %
Boil	Simcoe	10 g	15 min	13 %
Boil	Citra	10 g	5 min	13.5 %
Aroma (end of boil)	Citra	5 g	0 min	13.5 %
Aroma (end of boil)	Mosaic	5 g	0 min	12 %
Dry Hop	Citra	35 g	3 day(s)	13.5 %
Dry Hop	Mosaic	35 g	3 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale