

## 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     |