

## APA #1

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **33**
- SRM **5.6**
- 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 **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **23.6 liter(s)**

### Steps

- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **25 min**

### Mash step by step

- Heat up **18.1 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **25 min** at **72C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód owsiany Fawcett	0.5 kg (9.1%)	61 %	5
Grain	Weyermann - Vienna Malt	5 kg (90.9%)	81 %	8

### Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Lublin (Lubelski) szyszka	100 g	60 min	4 %
Boil	lunga	15 g	45 min	10 %
Boil	Hallertau	20 g	20 min	4.5 %
Boil	Citra	25 g	8 min	12 %
Boil	Hallertau Spalt Select	25 g	8 min	2.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Wheat 1010	Ale	Slant	1200 ml	Wyeast Labs