

## APA #1

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- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **40**
- SRM **3.8**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **53.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **39.1 liter(s)** of **76C** water or to achieve **53.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (71.4%)	79 %	6
Grain	Strzegom Golden Ale	1 kg (14.3%)	80 %	10
Grain	Strzegom Wiedeński	1 kg (14.3%)	79 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	25 g	50 min	15.4 %
Whirlpool	Sorachi Ace	25 g	30 min	10 %
Whirlpool	Chinook	25 g	30 min	13 %
Whirlpool	Lemon drop	45 g	30 min	4.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's -M15 Empire Ale	Ale	Slant	1000 ml	Mangrove Jack's

### Notes

- Hop stand 45 minut, chmiele wrzucone przy 70 stopniach. wyszło 37 l blg 12,5  
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