

# APA

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **35**
- SRM **7.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **29.2 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **18.2 liter(s)**

## Steps

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

## Mash step by step

- Heat up **13.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **29.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	2.7 kg (59.5%)	81 %	4
Grain	Viking Pale Ale malt	1.45 kg (31.9%)	80 %	5
Grain	Briess - Carapils Malt	0.32 kg (7%)	74 %	3
Grain	Briess - Dark Chocolate Malt	0.07 kg (1.5%)	60 %	827

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	90 min	13.5 %
Boil	Lemon drop	25 g	5 min	4.6 %
Whirlpool	Lemon drop	75 g	0 min	4.6 %
Dry Hop	Lemon drop	100 g	5 day(s)	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale	Ale	Liquid	100 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Fining	irish moss	5 g	Boil	10 min