

# APA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **38**
- SRM **4.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **8.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (71.4%)	79 %	6
Grain	Strzegom Pilzneński	0.7 kg (25%)	80 %	4
Grain	Płatki owsiane	0.1 kg (3.6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	7 g	60 min	10 %
Boil	Citra	7 g	60 min	12 %
Boil	Mosaic	5 g	10 min	10 %
Boil	Citra	5 g	10 min	12 %
Whirlpool	Citra	5 g	0 min	12 %
Dry Hop	Citra	5 g	4 day(s)	12 %
Whirlpool	Mosaic	5 g	0 min	10 %
Dry Hop	Mosaic	5 g	4 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	10 ml	Fermentum Mobile