

# APA

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **62**
- SRM **6.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **55 C**, Time **5 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt  | 4.5 kg (78.9%) | 85 %  | 7   |
| Grain | Weyermann - Carared        | 0.5 kg (8.8%)  | 75 %  | 45  |
| Grain | Weyermann - Carapils       | 0.5 kg (8.8%)  | 78 %  | 4   |
| Grain | Weyermann pszeniczny jasny | 0.2 kg (3.5%)  | 80 %  | 6   |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Chinook | 45 g   | 60 min   | 13 %       |
| Aroma (end of boil) | Citra   | 30 g   | 5 min    | 12 %       |
| Whirlpool           | Cascade | 20 g   | ---      | 6 %        |
| Dry Hop             | Cascade | 25 g   | 4 day(s) | 6 %        |
| Dry Hop             | Citra   | 30 g   | 4 day(s) | 12 %       |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|              |     |     |        |           |
|--------------|-----|-----|--------|-----------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |
|--------------|-----|-----|--------|-----------|

### Extras

| Type        | Name           | Amount | Use for | Time   |
|-------------|----------------|--------|---------|--------|
| Water Agent | Gips           | 4 g    | Mash    | ---    |
| Fining      | Mech Irlandzki | 5 g    | Boil    | 15 min |

### Notes

- Koszt surowcow: 86,4zł  
*Jan 9, 2018, 8:10 AM*