

APA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **28**
- SRM **3.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 4.3 kg (87.8%) | 81 % | 4 |
| Grain | Weyermann - Carapils | 0.5 kg (10.2%) | 78 % | 4 |
| Grain | Weyermann - Acidulated Malt | 0.1 kg (2%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Chinook | 20 g | 60 min | 12 % |
| Boil | Equinox | 20 g | 5 min | 12.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale | Slant | 200 ml | --- |