

# APA

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- Gravity **11.4 BLG**
- ABV ---
- IBU **36**
- SRM **5.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

## Steps

- Temp **63 C**, Time **45 min**
- Temp **68 C**, Time **25 min**

## Mash step by step

- Heat up **12.8 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **25 min** at **68C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.3 kg (77.6%)	80 %	5
Grain	Strzegom Monachijski typ II	0.6 kg (14.1%)	79 %	22
Grain	Viking Wheat Malt	0.35 kg (8.2%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	5 min	11.4 %
Boil	Centennial	10 g	5 min	8.5 %
Boil	Waimea	15 g	60 min	17.4 %
Dry Hop	Simcoe	45 g	4 day(s)	11.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	50 ml	---

## Extras

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