

APA #2

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **35**
- SRM **10.3**
- 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 **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **29.2 liter(s)**

Steps

- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **25 min**

Mash step by step

- Heat up **22.4 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **25 min** at **72C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	5 kg (73.5%)	83 %	6
Grain	Słód owsiany Fawcett	1 kg (14.7%)	61 %	5
Grain	Simpsons - Crystal Rye	0.5 kg (7.4%)	73 %	177
Grain	Płatki żytnie	0.2 kg (2.9%)	85 %	3
Grain	Płatki owsiane	0.1 kg (1.5%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	12 g	50 min	12 %
Boil	Mosaic	30 g	11 min	10 %
Boil	Citra	25 g	11 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Wheat 1010	Ale	Slant	1200 ml	Wyeast Labs