

## APA\_2

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **41**
- SRM **6.2**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **10 min**

### Mash step by step

- Heat up **19.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (78.1%)	85 %	7
Grain	Caramel Pale Viking	0.4 kg (6.3%)	72 %	8
Grain	Cookie Viking Malt	0.5 kg (7.8%)	72 %	50
Grain	Platki owsiane	0.5 kg (7.8%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.5 %
Boil	Mosaic	15 g	30 min	10 %
Boil	Centennial	15 g	15 min	10.5 %
Boil	Mosaic	15 g	5 min	10 %
Boil	Centennial	15 g	5 min	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	safale

## Extras

Type	Name	Amount	Use for	Time
Fining	mech	5 g	Boil	15 min