

## Apa 2

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- Gravity **12.1 BLG**
- ABV ---
- IBU **35**
- SRM **8.3**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

### Steps

- Temp **40 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **14.1 liter(s)** of strike water to **43.3C**
- Add grains
- Keep mash **60 min** at **40C**
- Keep mash **10 min** at **78C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (85.1%)	79 %	6
Grain	Melanoiden Malt	0.3 kg (6.4%)	80 %	39
Grain	Pszeniczny	0.3 kg (6.4%)	85 %	4
Grain	Caramel/Crystal Malt - 80L	0.1 kg (2.1%)	74 %	158

### Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Lemon drop	50 g	---	4.6 %
Boil	Pacific Gem	15 g	60 min	15.3 %
Boil	Cascade	10 g	30 min	6 %
Boil	Cascade	10 g	10 min	6 %
Boil	Cascade	10 g	0 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	300 ml	Fermentum Mobile