

# APA 2022

---

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **29**
- SRM **4.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **16.7 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **13 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3 kg (81.1%)	80 %	7
Grain	Weyermann - Carapils	0.5 kg (13.5%)	78 %	4
Grain	Abbey Malt Weyermann	0.2 kg (5.4%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Azacca	15 g	60 min	13.2 %
Aroma (end of boil)	Azacca	15 g	10 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	---

## Notes

- po gotowaniu 23 L 11 Blg.  
*Sep 24, 2022, 3:51 PM*