

# APA

---

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **29**
- SRM **4.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **19.5 liter(s)**

## Steps

- Temp **55 C**, Time **0 min**
- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **15.2 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **0 min** at **55C**
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt       | 3 kg (69.3%)   | 80 %  | 5   |
| Grain | Pszeniczny                 | 0.33 kg (7.6%) | 85 %  | 4   |
| Grain | Strzegom Monachijski typ I | 1 kg (23.1%)   | 79 %  | 16  |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Marynka | 15 g   | 60 min | 10 %       |
| Aroma (end of boil) | Citra   | 15 g   | 10 min | 12 %       |
| Whirlpool           | Citra   | 10 g   | 20 min | 12 %       |