

# APA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **57**
- SRM **4.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

## Mash information

- Mash efficiency **72.5 %**
- Liquor-to-grist ratio **5.5 liter(s) / kg**
- Mash size **27.5 liter(s)**
- Total mash volume **32.5 liter(s)**

## Steps

- Temp **66 C**, Time **80 min**

## Mash step by step

- Heat up **27.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **80 min** at **66C**
- Sparge using **2.3 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (100%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	50 min	11.7 %
Boil	Cascade	15 g	45 min	8.3 %
Boil	Cascade	15 g	40 min	8.3 %
Aroma (end of boil)	Cascade	20 g	5 min	8.3 %
Aroma (end of boil)	Chinook	35 g	5 min	11.7 %
Dry Hop	Cascade	50 g	4 day(s)	8.3 %
Dry Hop	Centennial	50 g	4 day(s)	10.5 %
Dry Hop	Citra	50 g	4 day(s)	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	150 ml	Fermentis

## Notes

- 17.04 - o 6.30 dodano gęstwę, ruszyło po 24h  
*Apr 18, 2020, 2:47 PM*