

# APA

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **35**
- SRM **3.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **65 C**, Time **15 min**
- Temp **72 C**, Time **45 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **15 min** at **65C**
- Keep mash **45 min** at **72C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

| Type  | Name       | Amount      | Yield | EBC |
|-------|------------|-------------|-------|-----|
| Grain | Pilzneński | 3 kg (100%) | 81 %  | 4   |

## Hops

| Use for             | Name             | Amount | Time   | Alpha acid |
|---------------------|------------------|--------|--------|------------|
| Boil                | falconers flight | 30 g   | 15 min | 10 %       |
| Aroma (end of boil) | falconers flight | 20 g   | 5 min  | 11 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 10 g   | Fermentis  |

## Extras

| Type        | Name      | Amount | Use for | Time   |
|-------------|-----------|--------|---------|--------|
| Water Agent | gips      | 4 g    | Mash    | 60 min |
| Fining      | whirflock | 1 g    | Boil    | 5 min  |