

APA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **55**
- SRM **8.5**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **15.3 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	3.8 kg (76%)	80 %	5
Grain	Viking Vienna Malt	1 kg (20%)	79 %	7
Grain	Strzegom Karmel 300	0.2 kg (4%)	70 %	299

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Warrior	25 g	60 min	15.5 %
Boil	Cascade	15 g	15 min	6 %
Boil	Cascade	20 g	5 min	6 %
Aroma (end of boil)	Cascade	15 g	0 min	6 %
Dry Hop	Citra	25 g	3 day(s)	12 %

Yeasts

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