

## APA #3 (BIAB)

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **34**
- SRM **6.3**
- 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 **6 liter(s) / kg**
- Mash size **30.6 liter(s)**
- Total mash volume **35.7 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**

### Mash step by step

- Heat up **30.6 liter(s)** of strike water to **70.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **-0.2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.5 kg (88.2%)	85 %	7
Grain	Caramunich® typ I	0.2 kg (3.9%)	73 %	80
Grain	Weyermann - Light Munich Malt	0.4 kg (7.8%)	82 %	14

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	El Dorado	15 g	60 min	11.1 %
Boil	Strata	10 g	60 min	15.5 %
Aroma (end of boil)	El Dorado	15 g	0 min	11.1 %
Aroma (end of boil)	Strata	15 g	0 min	15.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	30 ml	Fermentum Mobile

### Notes

- Przed zadaniem drożdży, zrobiony starter 2l.  
*Nov 30, 2022, 9:00 PM*