

# APA

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- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **18**
- SRM **4.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **43.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **52.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **36 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **28 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **32.7 liter(s)** of **76C** water or to achieve **52.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (62.5%)	80 %	5
Grain	Viking Munich Malt	1.5 kg (18.8%)	78 %	18
Grain	Briess - Rye Malt	1 kg (12.5%)	80 %	7
Grain	Wheat, Flaked	0.5 kg (6.3%)	77 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	20 g	15 min	8.5 %
Boil	Amarillo	35 g	5 min	8.5 %
Boil	Cascade	25 g	15 min	7.1 %
Boil	Cascade	40 g	5 min	7.1 %
Dry Hop	Cascade	20 g	2 day(s)	7.1 %
Dry Hop	Amarillo	20 g	2 day(s)	8.5 %
Boil	Wai-iti	15 g	5 min	2.1 %
Dry Hop	Wai-iti	30 g	4 day(s)	4.1 %
Dry Hop	Cascade	20 g	4 day(s)	6 %

## Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
FM52 Amerykański Sen	Ale	Liquid	100 ml	Fermentum Mobile

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Flavor	Pulpa mango	1000 g	Secondary	4 day(s)