

# APA

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **20**
- SRM **3.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bestmalz - Pale Ale	3.4 kg (85%)	--- %	6
Grain	Bestmalz Pszeniczny Jasny	0.4 kg (10%)	--- %	5
Grain	Viking Malt Cara Body	0.2 kg (5%)	--- %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lunga	16 g	60 min	11 %
Dry Hop	Casade - USA	50 g	3 day(s)	12.4 %
Dry Hop	Experimental 09326	50 g	3 day(s)	4.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's