

APA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **36**
- SRM **3.7**
- 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 **65 C**, Time **15 min**
- Temp **72 C**, Time **45 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **15 min** at **65C**
- Keep mash **45 min** at **72C**
- 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 | Pilzneński | 5 kg (100%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------|--------|--------|------------|
| Boil | falconers flight | 50 g | 15 min | 10 % |
| Aroma (end of boil) | falconers flight | 35 g | 5 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|---------|------------|
| Safale US-05 | Ale | Dry | 16.67 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------|--------|---------|--------|
| Water Agent | gips | 7 g | Mash | 60 min |
| Fining | whirflock | 1.67 g | Boil | 5 min |