

APA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **25**
- SRM **5.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

Steps

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

Mash step by step

- Heat up **11.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.2 kg (82.1%)	80 %	5
Grain	słód Caramel	0.2 kg (5.1%)	75 %	10
Grain	Płatki owsiane	0.3 kg (7.7%)	85 %	3
Grain	Płatki pszeniczne	0.2 kg (5.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus	8 g	60 min	12.6 %
Boil	Lemon Drop	5 g	10 min	5.3 %
Whirlpool	Lemon Drop	15 g	15 min	5.3 %
Dry Hop	Lemon Drop	15 g	5 day(s)	5.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	---

Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	2 g	Boil	10 min