

APA

- Gravity **14.3 BLG**
- ABV ---
- IBU **49**
- SRM **4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **74 C**, Time **15 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **74C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński | 5.7 kg (81.4%) | 81 % | 4 |
| Grain | Pszeniczny | 1 kg (14.3%) | 85 % | 4 |
| Grain | Bestmalz Carmel Pils | 0.3 kg (4.3%) | 75 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | El Dorado | 30 g | 60 min | 11.1 % |
| Boil | Chinook | 10 g | 60 min | 13 % |
| Aroma (end of boil) | Citra | 30 g | 5 min | 12 % |
| Aroma (end of boil) | Mosaic | 30 g | 5 min | 10 % |
| Dry Hop | Lemon drop | 50 g | 3 day(s) | 4.6 % |