

# APA

---

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **40**
- SRM **3.4**
- 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 **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

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

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Heidelberg	5 kg (90.9%)	80.5 %	3
Grain	Briess - 2 Row Carapils Malt	0.5 kg (9.1%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Izabella	50 g	30 min	5.1 %
Aroma (end of boil)	Experimental 13459	100 g	8 min	6.2 %
Dry Hop	Lotus	100 g	3 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis