

# APA

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **44**
- SRM **4.2**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **14.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (70.7%)	81 %	4
Grain	BESTMALZ - Best Heidelberg Wheat Malt	1 kg (20.2%)	82 %	3
Grain	Castlemalting - Cara Clair	0.25 kg (5.1%)	78 %	4
Grain	Abbey Castle	0.2 kg (4%)	80 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	9.4 %
Whirlpool	Simcoe	50 g	20 min	11.4 %
Dry Hop	Simcoe	50 g	3 day(s)	11.4 %
Dry Hop	Galaxy	100 g	3 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips	5 g	Mash	60 min
Water Agent	Lactic Acid	5 g	Mash	60 min
Fining	Whirlfloc	2.5 g	Boil	10 min