

# APA

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- Gravity **12.6 BLG**
- ABV ---
- IBU **42**
- SRM **9.3**
- 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 **14 liter(s)**
- Total mash volume **18.6 liter(s)**

## Steps

- Temp **50 C**, Time **10 min**
- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (75.3%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (21.5%)	79 %	16
Grain	Słód Crystal Castlemalting	0.15 kg (3.2%)	78 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	30 g	60 min	9.5 %
Boil	Citra	15 g	10 min	12 %
Whirlpool	Citra	30 g	60 min	12 %
Dry Hop	Cascade	50 g	10 day(s)	6 %
Dry Hop	Amarillo	34 g	10 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	---
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## Notes

- powinno być jeszcze 150 g słoðu pszenicznego ale zabrakło mi  
*Nov 25, 2016, 6:35 PM*