

# APA

- Gravity **11.7 BLG**
- ABV ---
- IBU **39**
- SRM **6.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **18.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **9.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **18.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.75 kg (88.7%)	80 %	6
Grain	Pszeniczny	0.25 kg (8.1%)	85 %	4
Grain	Caramel/Crystal Malt - 120L	0.1 kg (3.2%)	72 %	200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	13.5 %
Boil	Citra	10 g	5 min	13.5 %
Boil	Cascade	10 g	5 min	6 %
Boil	Citra	30 g	0 min	13.5 %
Boil	Cascade	30 g	0 min	6 %
Dry Hop	Citra	40 g	4 day(s)	13.5 %
Dry Hop	Cascade	40 g	4 day(s)	6 %

## Yeasts

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