

APA Apollo, Vic Secret

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **54**
- SRM **3.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **26.6 liter(s)**

Steps

- Temp **64 C**, Time **25 min**
- Temp **70 C**, Time **25 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **21.3 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **25 min** at **64C**
- Keep mash **25 min** at **70C**
- Keep mash **5 min** at **75C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 4.5 kg (84.4%) | 80 % | 4 |
| Grain | Weyermann - Carapils | 0.33 kg (6.2%) | 78 % | 4 |
| Grain | Pszeniczny | 0.5 kg (9.4%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Apollo | 10 g | 60 min | 18.7 % |
| Aroma (end of boil) | Vic Secret | 30 g | 10 min | 15.6 % |
| Aroma (end of boil) | Apollo | 30 g | 10 min | 18.7 % |
| Whirlpool | Vic Secret | 20 g | 0 min | 15.6 % |
| Whirlpool | Apollo | 20 g | 0 min | 18.7 % |
| Dry Hop | Apollo | 40 g | 4 day(s) | 18.7 % |
| Dry Hop | Vic Secret | 40 g | 4 day(s) | 16.3 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|-------|
| Fining | mech irlandzki | 4 g | Boil | 8 min |