

APA BATEkj

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **30**
- SRM **9.8**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **67 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.3 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **20 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	2 kg (34.8%)	79 %	16
Grain	Strzegom Pilzneński	2 kg (34.8%)	80 %	4
Grain	Briess - Pale Ale Malt	1 kg (17.4%)	80 %	7
Grain	Strzegom Karmel 150	0.5 kg (8.7%)	75 %	150
Grain	Bestmalz Carmel Pils	0.25 kg (4.3%)	75 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	50 g	60 min	5.2 %
Aroma (end of boil)	Iubelski	50 g	10 min	2.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis