

APA CeZ

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **42**
- SRM **4.6**
- Style **American Pale 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 **86 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **72C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Bestt Pale Ale | 3 kg (57.7%) | 80.5 % | 6 |
| Grain | BESTMALZ - Best Minich | 0.7 kg (13.5%) | 80.5 % | 16 |
| Grain | Słód pszeniczny Bestmalz | 0.5 kg (9.6%) | 82 % | 5 |
| Grain | BESTMALZ - Best Pilsen | 0.7 kg (13.5%) | 80.5 % | 4 |
| Grain | Bestmalz Carmel Pils | 0.3 kg (5.8%) | 75 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Simcoe | 25 g | 60 min | 14.4 % |
| Boil | Citra | 20 g | 1 min | 15.2 % |
| Boil | Mosaic | 20 g | 7 min | 13.6 % |