

APA Early Gry

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **41**
- SRM **4.6**
- 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 **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (89.3%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 0.3 kg (5.4%) | 79 % | 10 |
| Grain | Pszoniczny | 0.3 kg (5.4%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Aroma (end of boil) | Cascade | 10 g | 0 min | 6 % |
| Dry Hop | Citra | 50 g | 7 day(s) | 12 % |
| Boil | Simcoe | 30 g | 60 min | 13.2 % |
| Dry Hop | Cascade | 40 g | 7 day(s) | 6 % |
| Dry Hop | Simcoe | 20 g | 7 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|-----------|----------|
| Flavor | early gray | 250 g | Secondary | 7 day(s) |