

# APA Ewelina Przemek

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **44**
- SRM **3.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **2 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (95.2%)	82 %	4
Grain	Weyermann - Carapils	0.25 kg (4.8%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	10 g	60 min	9.4 %
Boil	Amarillo	10 g	45 min	8.8 %
Boil	Citra	10 g	40 min	13.5 %
Boil	Centennial	5 g	30 min	9.4 %
Boil	Amarillo	5 g	30 min	8.8 %
Boil	Citra	5 g	30 min	13.5 %
Boil	Centennial	10 g	5 min	9.7 %
Boil	Citra	35 g	0 min	13.5 %
Boil	Centennial	35 g	0 min	9 %
Boil	Amarillo	35 g	0 min	8.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

Safale US-05	Ale	Dry	11.5 g	Fermentis
--------------	-----	-----	--------	-----------