

# APA Idaho 7

---

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **28**
- SRM **4.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **62 C**, Time **55 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **55 min** at **62C**
- Keep mash **5 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (80%)	80 %	5
Grain	Pszeniczny	0.75 kg (15%)	85 %	4
Grain	Karmelowy Jasny 30EBC	0.25 kg (5%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Idaho 7	20 g	60 min	14 %
Boil	Idaho 7	30 g	0 min	14 %
Dry Hop	Idaho 7	100 g	3 day(s)	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Lager	Dry	11.5 g	---