

APA LA BOMBA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **39**
- SRM **5.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **10 %**
- Size with trub loss **34.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **41.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **62 C**, Time **15 min**
- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **60 min** at **68C**
- Sparge using **26.3 liter(s)** of **76C** water or to achieve **41.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (66.7%)	80 %	5
Grain	Strzegom Monachijski typ II	1 kg (13.3%)	79 %	22
Grain	Strzegom Wiedeński	1 kg (13.3%)	79 %	10
Grain	Caramel/Crystal Malt - 10L	0.5 kg (6.7%)	75 %	20

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	40 g	60 min	13 %
Boil	Ahtanum	30 g	5 min	5 %
Boil	Chinook	10 g	5 min	13 %
Aroma (end of boil)	Ahtanum	20 g	0 min	5 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	25 g	0 min	15.5 %
Aroma (end of boil)	Equinox	25 g	0 min	13.1 %
Aroma (end of boil)	Cascade	25 g	0 min	6 %
Dry Hop	Columbus/Tomahawk/Zeus	25 g	7 day(s)	15.5 %
Dry Hop	Equinox	25 g	7 day(s)	13.1 %
Dry Hop	Cascade	25 g	7 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	Fermentis