

APA numer 2 na PWZ3

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **32**
- SRM **5.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **13.9 liter(s)**
- Total mash volume **18.3 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **13.9 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	2.8 kg (64.4%)	80.5 %	6
Grain	BESTMALZ - Best Minich	0.5 kg (11.5%)	80.5 %	16
Grain	Strzegom Karmel 30	0.25 kg (5.7%)	75 %	30
Grain	Słód pilżeński STRZEGOM	0.8 kg (18.4%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	10 g	40 min	14.7 %
Boil	Citra	5 g	15 min	13.5 %
Boil	Simcoe	5 g	15 min	13.1 %
Boil	Citra	5 g	10 min	13.5 %
Boil	Simcoe	5 g	10 min	13.2 %
Boil	Columbus/Tomahawk/Zeus	15 g	2 min	15.5 %
Dry Hop	Citra	20 g	5 day(s)	13.5 %
Dry Hop	Simcoe	20 g	5 day(s)	13.2 %
Dry Hop	Columbus/Tomahawk/Zeus	15 g	5 day(s)	15.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	50 ml	Fermentum Mobile