

APA SRAPA

- Gravity **11 BLG**
- ABV ---
- IBU **35**
- SRM **7.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **13.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **75C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 1.5 kg (34.1%) | 81 % | 5 |
| Grain | Weyermann - Pale Ale Malt | 2.5 kg (56.8%) | 85 % | 7 |
| Grain | Abbey Castle | 0.2 kg (4.5%) | 80 % | 45 |
| Grain | Strzegom Karmel 150 | 0.1 kg (2.3%) | 75 % | 150 |
| Grain | Strzegom Pszeniczny | 0.1 kg (2.3%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|--------|------------|
| Boil | lunga | 15 g | 60 min | 11 % |
| Boil | Citra | 10 g | 15 min | 12 % |
| Boil | Simcoe | 15 g | 10 min | 13.2 % |
| Boil | Amarillo | 10 g | 5 min | 9.5 % |
| Whirlpool | Citra | 15 g | 20 min | 12 % |
| Whirlpool | Amarillo | 15 g | 20 min | 9.5 % |
| Whirlpool | Simcoe | 10 g | 20 min | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|-------------|-------------|---------------|-------------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |