

APA test #1

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **49**
- SRM **6.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (88.9%)	79 %	6
Grain	Monachijski	0.4 kg (8.9%)	80 %	16
Grain	Fawcett - Crystal	0.1 kg (2.2%)	70 %	160

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	15 g	60 min	15 %
Boil	Mosaic	15 g	5 min	10 %
Boil	Citra	15 g	5 min	13.7 %
Boil	Centennial	15 g	5 min	10.5 %
Whirlpool	Mosaic	5 g	20 min	10 %
Whirlpool	Citra	5 g	20 min	13.7 %
Whirlpool	Centennial	5 g	20 min	10.5 %
Dry Hop	Mosaic	20 g	3 day(s)	10 %
Dry Hop	Citra	20 g	3 day(s)	13.7 %
Dry Hop	Centennial	20 g	3 day(s)	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---