

APA V3

- Gravity **12.1 BLG**
- ABV ---
- IBU **46**
- SRM **8.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **15 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **17 liter(s)**

Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.4 liter(s)**
- Total mash volume **12.6 liter(s)**

Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **9.4 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **17 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	2.4 kg (76.2%)	80.5 %	6
Grain	Pszeniczny	0.3 kg (9.5%)	80 %	4
Grain	Weyermann - Carapils	0.25 kg (7.9%)	78 %	4
Grain	Fawcett - Pale Crystal	0.2 kg (6.3%)	72.8 %	90

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	25 g	15 min	10 %
Boil	Simcoe	25 g	10 min	13.2 %
Boil	Citra	25 g	0 min	12 %
Dry Hop	Citra	25 g	7 day(s)	12 %
Dry Hop	Simcoe	25 g	7 day(s)	13.2 %
Dry Hop	Mosaic	25 g	7 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale