

## APA (wesele)

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **45**
- SRM **5.5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **17.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **78C**
- Sparge using **19.4 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

### Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt  | 5.5 kg (96.5%) | 80 %  | 5   |
| Grain | Brewferm Cara-Crystal | 0.2 kg (3.5%)  | 80 %  | 120 |

### Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Magnum   | 10 g   | 60 min   | 13.5 %     |
| Boil                | Simcoe   | 15 g   | 30 min   | 13.2 %     |
| Aroma (end of boil) | Citra    | 25 g   | 10 min   | 12 %       |
| Aroma (end of boil) | Amarillo | 25 g   | 10 min   | 9.5 %      |
| Dry Hop             | Citra    | 50 g   | 3 day(s) | 12 %       |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 10 g   | ---        |