

# APA weyermann

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **38**
- SRM **4.4**
- 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 **15 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.6 liter(s)**
- Total mash volume **19.4 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **14.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **20.7 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 4.86 kg (100%) | 85 %  | 7   |

## Hops

| Use for             | Name     | Amount  | Time   | Alpha acid |
|---------------------|----------|---------|--------|------------|
| Boil                | Chinook  | 25.56 g | 60 min | 10.5 %     |
| Boil                | Chinook  | 19.17 g | 15 min | 10.5 %     |
| Aroma (end of boil) | Amarillo | 38.33 g | 1 min  | 8 %        |
| Aroma (end of boil) | Chinook  | 38.33 g | 1 min  | 10.5 %     |

## Yeasts

| Name         | Type | Form | Amount  | Laboratory |
|--------------|------|------|---------|------------|
| Safale US-05 | Ale  | Dry  | 14.69 g | Fermentis  |