

## APA2

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- Gravity **12.1 BLG**
- ABV ---
- IBU **31**
- SRM **4.8**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

### Mash information

- Mash efficiency **90 %**
- 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 **76 C**, Time **10 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 **10 min** at **76C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (90.9%)  | 80 %  | 5   |
| Grain | Caramunich® typ I    | 0.2 kg (4.5%) | 73 %  | 80  |
| Grain | Weyermann - Carapils | 0.2 kg (4.5%) | 78 %  | 4   |

### Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil    | Citra    | 10 g   | 60 min   | 12 %       |
| Boil    | Amarillo | 20 g   | 15 min   | 9.5 %      |
| Boil    | Citra    | 15 g   | 15 min   | 12 %       |
| Dry Hop | Amarillo | 30 g   | 3 day(s) | 9.5 %      |
| Dry Hop | Citra    | 25 g   | 3 day(s) | 12 %       |

### Yeasts

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