

# APA2020\_BIG

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **43**
- SRM **4.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38.3 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4.7 liter(s) / kg**
- Mash size **40 liter(s)**
- Total mash volume **48.5 liter(s)**

## Steps

- Temp **63 C**, Time **25 min**
- Temp **66 C**, Time **10 min**
- Temp **72 C**, Time **25 min**

## Mash step by step

- Heat up **40 liter(s)** of strike water to **67.6C**
- Add grains
- Keep mash **25 min** at **63C**
- Keep mash **10 min** at **66C**
- Keep mash **25 min** at **72C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **38.3 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Malteurop Pilzneński | 8 kg (94.1%)  | 79 %  | 4   |
| Grain | Strzegom Karmel 30   | 0.5 kg (5.9%) | 75 %  | 30  |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Magnum  | 40 g   | 60 min   | 13.5 %     |
| Aroma (end of boil) | Cascade | 50 g   | 3 min    | 6 %        |
| Dry Hop             | Citra   | 100 g  | 3 day(s) | 12 %       |

## Yeasts

| Name | Type | Form  | Amount | Laboratory |
|------|------|-------|--------|------------|
| oslo | Ale  | Slant | 50 ml  | ---        |