

# APAcz

- Gravity **14.3 BLG**
- ABV ---
- IBU **50**
- SRM **8.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **21.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **16.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **21.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.4 kg (93.6%)	85 %	7
Grain	Caraamber	0.3 kg (6.4%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	50 min	12.8 %
Boil	Mosaic	10 g	30 min	12.4 %
Aroma (end of boil)	Chinook	10 g	20 min	12.8 %
Aroma (end of boil)	Chinook	10 g	15 min	12.8 %
Aroma (end of boil)	Mosaic	10 g	10 min	12.4 %
Aroma (end of boil)	Mosaic	10 g	5 min	12.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---

## Notes

- 19~20°C  
Start - 2.12.2016  
Ciach - ....11.12.2016  
Keg - 28.12.2016  
*Dec 7, 2016, 10:33 AM*