

# APAcz

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- 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*