

CanAPA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **42**
- SRM **9.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **10.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (65.2%)	80 %	5
Grain	Strzegom Pilzneński	0.5 kg (10.9%)	80 %	4
Sugar	cukier	1 kg (21.7%)	80 %	---
Grain	Chocolate Malt (UK)	0.1 kg (2.2%)	73 %	887

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zagrava UA	20 g	60 min	8 %
Boil	Zagrava UA	20 g	20 min	8 %
Boil	Nacionalniy UA	10 g	60 min	8 %
Boil	Nacionalnyi UA	10 g	20 min	8 %
Dry Hop	Zagrava UA	10 g	7 day(s)	8 %
Dry Hop	Nacionalniy UA	20 g	7 day(s)	8 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	100 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Flavor	zest z cytryny	10 g	Primary	7 day(s)