

# HCB009 APA

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **40**
- SRM **4.7**
- 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 **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **68 C**, Time **75 min**
- Temp **76 C**, Time **30 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **30 min** at **76C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount        | Yield | EBC |
|-------|-------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (90.9%)  | 79 %  | 6   |
| Grain | Płatki owsiane    | 0.5 kg (9.1%) | 85 %  | 3   |

## Hops

| Use for | Name   | Amount | Time      | Alpha acid |
|---------|--------|--------|-----------|------------|
| Boil    | Galaxy | 20 g   | 60 min    | 15 %       |
| Boil    | Galaxy | 10 g   | 15 min    | 15 %       |
| Dry Hop | Galaxy | 50 g   | 10 day(s) | 15 %       |
| Dry Hop | Galaxy | 20 g   | 4 day(s)  | 15 %       |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-05 | Ale  | Dry  | 10 g   | ---        |