

Modern APA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **34**
- SRM **5.6**
- 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 **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.33 kg (74.1%)	85 %	7
Grain	Weyermann - Pale Wheat Malt	1 kg (22.2%)	85 %	5
Grain	Weyermann - Carawheat	0.166 kg (3.7%)	77 %	97

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Eclipse	33 g	15 min	18.5 %
Dry Hop	Mosaic	100 g	5 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	150 ml	---