

# mojaAPA

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- Gravity **12.1 BLG**
- ABV ---
- IBU **33**
- SRM **6.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **4 liter(s)**
- Trub loss **5 %**
- Size with trub loss **4.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **5.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **2.7 liter(s)**
- Total mash volume **3.6 liter(s)**

## Steps

- Temp **72 C**, Time **30 min**
- Temp **68 C**, Time **30 min**

## Mash step by step

- Heat up **2.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **30 min** at **68C**
- Keep mash **30 min** at **72C**
- Sparge using **3.3 liter(s)** of **76C** water or to achieve **5.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) US	0.7 kg (77.8%)	79 %	4
Grain	Amber Malt	0.1 kg (11.1%)	75 %	43
Grain	Briess - Wheat Malt, White	0.1 kg (11.1%)	85 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	4 g	60 min	10 %
Boil	Cascade	3 g	30 min	6 %
Dry Hop	Cascade	5 g	7 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis