

# Pierwsza APA

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- Gravity **11.7 BLG**
- ABV ---
- IBU **42**
- SRM **6.2**
- 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 **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (88.9%)	79 %	6
Grain	Strzegom Karmel 30	0.25 kg (5.6%)	75 %	30
Grain	Strzegom Pszeniczny	0.25 kg (5.6%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	30 g	0 min	6 %
Boil	Citra	25 g	5 min	12 %
Dry Hop	Cascade	20 g	666 day(s)	6 %
Boil	Citra	25 g	45 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis