

## Pierwsze APA v.2

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **32**
- SRM **5.1**
- 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 **15 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

### Steps

- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **14.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (74.5%)	79 %	6
Grain	Strzegom Wiedeński	1 kg (21.3%)	79 %	10
Grain	Strzegom Karmel 30	0.2 kg (4.3%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	13 g	60 min	15.5 %
Aroma (end of boil)	Citra	10 g	10 min	13.5 %
Aroma (end of boil)	Mosaic	10 g	10 min	11.3 %
Whirlpool	Citra	15 g	0 min	13.5 %
Whirlpool	Mosaic	15 g	0 min	11.3 %
Whirlpool	Cascade	15 g	0 min	7.5 %
Dry Hop	Citra	25 g	3 day(s)	13.5 %
Dry Hop	Mosaic	25 g	3 day(s)	11.3 %
Dry Hop	Cascade	60 g	3 day(s)	7.5 %

### Yeasts

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