

Row 2 / Hill 56 Clon APA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **22**
- SRM **6.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **17.5 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **32.5 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **29.4 liter(s)**

Steps

- Temp **68.5 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.1 liter(s)** of strike water to **76.6C**
- Add grains
- Keep mash **60 min** at **68.5C**
- Keep mash **10 min** at **78C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **32.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.41 kg (60%)	79 %	5
Grain	Simpsons - Maris Otter	1.84 kg (25%)	81 %	6
Grain	Caramel/Crystal Malt - 10L	0.955 kg (13%)	75 %	20
Grain	Caramel/Crystal Malt - 40L	0.15 kg (2%)	74 %	79

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Simcoe	10 g	90 min	13.2 %
Aroma (end of boil)	Simcoe	10 g	30 min	13.2 %
Whirlpool	Simcoe	30 g	15 min	13.2 %
Dry Hop	Simcoe	120 g	5 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP001 - California Ale Yeast	Ale	Liquid	40 ml	White Labs

Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Fining	Irish Moss	5 g	Boil	10 min