

# S&W 357 magnum American APA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **28**
- SRM **5**
- 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 **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (76.9%)	82 %	4
Grain	Viking Munich Malt	1 kg (19.2%)	78 %	18
Grain	Weyermann - Carapils	0.2 kg (3.8%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	30 min	15.5 %
Boil	Equinox	10 g	10 min	13.1 %
Boil	Centennial	10 g	10 min	10.5 %
Aroma (end of boil)	Falconers Flight	10 g	0 min	10 %
Aroma (end of boil)	Equinox	10 g	0 min	13.1 %
Aroma (end of boil)	Centennial	10 g	0 min	10.5 %
Dry Hop	Equinox	40 g	3 day(s)	13.1 %
Dry Hop	Centennial	10 g	3 day(s)	10.5 %
Dry Hop	Falconers Flight	50 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	11 g	fermentis
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### Extras

Type	Name	Amount	Use for	Time
Fining	WHIRFLOC	5 g	Boil	5 min