

# Softer, Juicier, and Uglier APA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **42**
- SRM **4.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.7 kg (50%)	80 %	4
Grain	Strzegom Pszeniczny	2 kg (37%)	81 %	6
Grain	Słód owsiany Fawcett	0.5 kg (9.3%)	61 %	5
Grain	Weyermann - Carapils	0.2 kg (3.7%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	35 g	30 min	15.5 %
Aroma (end of boil)	Motueka	85 g	0 min	7 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	25 g	0 min	15.5 %
Aroma (end of boil)	Amarillo	25 g	0 min	9.5 %
Dry Hop	Motueka	115 g	5 day(s)	7 %
Dry Hop	Columbus/Tomahawk/Zeus	40 g	5 day(s)	15.5 %
Dry Hop	Amarillo	60 g	5 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Slant	120 ml	Fermentis
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### Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	0.5 g	Boil	5 min

### Notes

- <https://www.themadfermentationist.com/2015/10/softer-juicier-and-uglier-apa.html?m=1>  
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