

# Taka APA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **21**
- SRM **5.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (79.4%)	80 %	4
Grain	Pszeniczny	0.5 kg (7.9%)	85 %	4
Grain	Carahell	0.8 kg (12.7%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	10 g	15 min	10.5 %
Boil	Simcoe	15 g	15 min	13.2 %
Boil	Centennial	12 g	5 min	10.5 %
Boil	Citra	12 g	5 min	12 %
Boil	Cascade	14 g	5 min	6 %
Dry Hop	Centennial	8 g	4 day(s)	10.5 %
Dry Hop	Citra	18 g	4 day(s)	12 %
Dry Hop	Cascade	20 g	4 day(s)	6 %
Dry Hop	Simcoe	25 g	4 day(s)	13.2 %

## Yeasts

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