

Trash APA 2

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **73**
- SRM **3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 1.9 kg (36.5%) | 75 % | 2 |
| Grain | Weyermann - Pilsner Malt | 1.9 kg (36.5%) | 75 % | 2 |
| Grain | Weyermann - Pale Wheat Malt | 0.9 kg (17.3%) | 75 % | 4 |
| Grain | Rice, Flaked | 0.5 kg (9.6%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|-----------|------------|
| Boil | Magnum | 20 g | 60 min | 11.2 % |
| Boil | Equinox | 30 g | 30 min | 13.1 % |
| Aroma (end of boil) | Equinox | 30 g | 10 min | 13.1 % |
| Dry Hop | Equinox | 30 g | 14 day(s) | 13.1 % |

Yeasts

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