

Weselna APA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **23**
- 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 **4 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **65 C**, Time **70 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **20.8 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **10 min** at **77C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (96.2%) | 79 % | 6.5 |
| Grain | Strzegom Monachijski typ I | 0.2 kg (3.8%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Cascade | 10 g | 60 min | 9 % |
| Boil | Cascade | 20 g | 20 min | 9 % |
| Aroma (end of boil) | Cascade | 40 g | 1 min | 9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 10 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------|--------|---------|--------|
| Fining | Mech | 5 g | Boil | 30 min |