

#1 APA

- Gravity **14.5 BLG**
- ABV ---
- IBU **54**
- SRM **6.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **7.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.5 kg (100%)	85 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12 %
Boil	Cascade	10 g	60 min	6 %
Aroma (end of boil)	Citra	10 g	10 min	12 %
Aroma (end of boil)	Cascade	10 g	10 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale