

## #8 pawlosbrew APA

- Gravity **13.2 BLG**
- ABV ---
- IBU **45**
- SRM **9.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **20 %/h**
- Boil size **29.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **0 min**

### Mash step by step

- Heat up **15.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **77C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (95.2%)	85 %	7
Grain	Strzegom Karmel 150	0.25 kg (4.8%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	60 min	13 %
Boil	Centennial	15 g	60 min	10.5 %
Boil	Simcoe	10 g	10 min	13 %
Boil	Centennial	10 g	10 min	10.5 %
Boil	Simcoe	5 g	0 min	13 %
Boil	Centennial	5 g	0 min	10.5 %
Dry Hop	Simcoe	20 g	5 day(s)	13 %
Dry Hop	Centennial	20 g	5 day(s)	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	11 g	Fermentis
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### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	15 min

### Notes

- Pierwszy własny przepis  
*Dec 30, 2015, 1:20 PM*