

# Americana APA

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- Gravity **13.3 BLG**
- ABV ---
- IBU **83**
- SRM **8.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23.1 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **17.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (86.5%)	--- %	5
Grain	Pszenciczny	0.38 kg (6.6%)	85 %	4
Grain	Strzegom Karmel 150	0.2 kg (3.5%)	75 %	150
Grain	busztynowy Strzegom	0.2 kg (3.5%)	70 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10.5 %
Boil	Warrior	15 g	60 min	14 %
Boil	Cascade	30 g	20 min	6 %
Boil	Cascade	30 g	5 min	6 %
Boil	Cascade	38 g	1 min	6 %
Dry Hop	Cascade	40 g	7 day(s)	6 %

## Yeasts

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