

## APA 10

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **59**
- SRM **3.8**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **36.6 liter(s)**

### Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

### Steps

- Temp **69 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

### Mash step by step

- Heat up **15.8 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **77C**
- Sparge using **26.1 liter(s)** of **76C** water or to achieve **36.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (85.7%)	80 %	5
Grain	Karmelowy Jasny 30EBC	0.25 kg (4.8%)	75 %	30
Grain	Płatki pszeniczne	0.5 kg (9.5%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	60 min	13 %
Aroma (end of boil)	Citra	50 g	5 min	12 %
Aroma (end of boil)	Jarrylo	50 g	5 min	15 %
Aroma (end of boil)	Equinox	25 g	5 min	13.1 %
Whirlpool	Citra	50 g	0 min	12 %
Whirlpool	Jarrylo	50 g	0 min	15 %
Whirlpool	Equinox	25 g	0 min	13.1 %