

# APA 12BLG

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **44**
- SRM **3.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **6 %/h**
- Boil size **23.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Steps

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

## Mash step by step

- Heat up **12.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (58.1%)	85 %	5
Grain	Pilznieński	1.3 kg (30.2%)	85 %	4
Grain	Pszeniczny	0.5 kg (11.6%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Chinook	10 g	70 min	13 %
Boil	Cascade PL	50 g	10 min	5.2 %
Aroma (end of boil)	Mosaic	30 g	0 min	10 %
Whirlpool	Centennial	40 g	20 min	10.5 %
Dry Hop	Simcoe	50 g	4 day(s)	13.2 %
Dry Hop	Citra	30 g	4 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis