

APA 12BLG nr.1

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **50**
- SRM **3.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 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 **16.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (58.1%) | 80 % | 5 |
| Grain | Viking Pilsner malt | 1.3 kg (30.2%) | 82 % | 4 |
| Grain | BESTMALZ - Best Wheat Malt | 0.5 kg (11.6%) | 82 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Chinook | 10 g | 70 min | 13 % |
| Boil | Cascade | 50 g | 10 min | 6 % |
| Aroma (end of boil) | Mosaic | 30 g | 5 min | 10 % |
| Whirlpool | Centennial | 40 g | 20 min | 10.5 % |
| Dry Hop | Citra | 30 g | 7 day(s) | 12 % |
| Dry Hop | Simcoe | 50 g | 7 day(s) | 13.2 % |

Yeasts

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