

## APA 2

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **39**
- SRM **5.9**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **32.3 liter(s)**

### Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **27.5 liter(s)**

### Steps

- Temp **68 C**, Time **65 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **20.8 liter(s)** of strike water to **75.7C**
- Add grains
- Keep mash **65 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **32.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (74.6%)	79 %	6
Grain	Strzegom Monachijski typ II	0.6 kg (9%)	79 %	22
Grain	Karmelowy Jasny 30EBC	0.3 kg (4.5%)	75 %	30
Grain	Płatki owsiane	0.5 kg (7.5%)	85 %	3
Grain	Pszeniczny	0.3 kg (4.5%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	55 min	13.7 %
Aroma (end of boil)	Cascade	15 g	5 min	7.1 %
Whirlpool	Amarillo	25 g	0 min	8.8 %
Whirlpool	Cascade	15 g	0 min	6 %
Dry Hop	Amarillo	25 g	3 day(s)	8.8 %
Dry Hop	Cascade	20 g	3 day(s)	7.1 %
Dry Hop	Citra	20 g	3 day(s)	13.7 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
FM52 Amerykański Sen	Ale	Liquid	30 ml	Fermentum Mobile