

## APA 22

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **34**
- SRM **7.1**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **100 liter(s)**
- Trub loss **5 %**
- Size with trub loss **105 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **126.5 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **90 liter(s)**
- Total mash volume **120 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**

### Mash step by step

- Heat up **90 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **66.5 liter(s)** of **76C** water or to achieve **126.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	25 kg (83.3%)	79 %	6
Grain	Pilzneński	4 kg (13.3%)	81 %	4
Grain	Karmelowy żytni Strzegom	1 kg (3.3%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka	100 g	60 min	9.1 %
Boil	Cascade	80 g	60 min	5 %
Boil	Cascade	60 g	15 min	5 %
Boil	Cascade	60 g	5 min	5 %
Dry Hop	Cascade	200 g	4 day(s)	5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	57.5 g	fermentis