

# APA

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **29**
- SRM **4.7**
- 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 **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **19.5 liter(s)**

## Steps

- Temp **55 C**, Time **0 min**
- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **15.2 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **0 min** at **55C**
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **14.4 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	3 kg (69.3%)	80 %	5
Grain	Pszeniczny	0.33 kg (7.6%)	85 %	4
Grain	Strzegom Monachijski typ I	1 kg (23.1%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Aroma (end of boil)	Citra	15 g	10 min	12 %
Whirlpool	Citra	10 g	20 min	12 %