

APA #23

- Gravity **13.6 BLG**
- ABV ---
- IBU **58**
- SRM **7.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.7 liter(s)**

Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bruntal Pale Ale	5 kg (93.3%)	80 %	6.5
Grain	Bruntal pszeniczny	0.2 kg (3.7%)	83 %	4.5
Grain	Rye, Flaked	0.1 kg (1.9%)	78.3 %	4
Grain	Chateau Special B Malt	0.06 kg (1.1%)	77 %	300

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Mosaic	7 g	90 min	11.7 %
Boil	Amarillo	20 g	20 min	7.5 %
Boil	Cascade	20 g	20 min	5.9 %
Boil	Mosaic	25 g	20 min	11.7 %
Aroma (end of boil)	Amarillo	8 g	7 min	7.5 %
Aroma (end of boil)	Cascade	12 g	7 min	5.9 %
Aroma (end of boil)	Mosaic	18 g	7 min	11.7 %
Aroma (end of boil)	Citra	10 g	7 min	12 %
Dry Hop	Simcoe	9 g	5 day(s)	11.6 %

Dry Hop	Mosaic	42 g	5 day(s)	11.7 %
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Yeasts

Name	Type	Form	Amount	Laboratory
US West Coast	Ale	Dry	10 g	Gozdawa
Danstar - Nottingham	Ale	Slant	100 ml	Danstar

Extras

Type	Name	Amount	Use for	Time
Fining	irish moss	3 g	Boil	7 min
Water Agent	gips	5 g	Mash	---