

# APA

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **33**
- SRM **4.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (90.9%)	79 %	6
Grain	Strzegom Pszeniczny	0.5 kg (9.1%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	8.8 %
Boil	Marynka	15 g	30 min	8.8 %
Boil	Citra	25 g	5 min	13.5 %
Boil	Lemon drop	25 g	5 min	4.6 %
Whirlpool	Citra	25 g	0 min	13.5 %
Whirlpool	Lemon drop	25 g	0 min	4.6 %
Dry Hop	Lemon drop	50 g	7 day(s)	4.6 %

## Yeasts

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