

APA Aromoatic

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **19**
- SRM **5.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **34.5 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **27.4 liter(s)**

Steps

- Temp **62 C**, Time **60 min**

Mash step by step

- Heat up **21.3 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **34.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 2.6 kg (42.6%) | 81 % | 4 |
| Grain | Strzegom Pale Ale | 1.5 kg (24.6%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ II | 1 kg (16.4%) | 79 % | 25 |
| Grain | Pszeniczny | 1 kg (16.4%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Centennial | 30 g | 15 min | 9.5 % |
| Aroma (end of boil) | Centennial | 20 g | 7 min | 9.5 % |
| Aroma (end of boil) | Cascade | 20 g | 5 min | 7.1 % |
| Whirlpool | Kohatu | 100 g | 0 min | 6.6 % |
| Whirlpool | Mosaic | 50 g | 0 min | 12.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 10 g | Fermentis |