

# APA CCM

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **37**
- SRM **9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (40%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (20%)	79 %	16
Grain	Strzegom Wiedeński	1 kg (20%)	79 %	10
Grain	Strzegom Karmel 150	0.3 kg (6%)	75 %	150
Grain	Strzegom Bursztynowy	0.15 kg (3%)	70 %	49
Grain	Pszeniczny	0.35 kg (7%)	85 %	4
Grain	Strzegom Karmel 30	0.2 kg (4%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	60 min	12 %
Boil	Mosaic	5 g	60 min	10 %
Boil	Cascade	5 g	60 min	6 %
Boil	Citra	5 g	45 min	12 %
Boil	Mosaic	5 g	45 min	10 %
Boil	Cascade	5 g	45 min	6 %
Whirlpool	Citra	15 g	10 min	12 %

Whirlpool	Mosaic	15 g	10 min	10 %
Whirlpool	Cascade	15 g	10 min	6 %
Dry Hop	Citra	25 g	4 day(s)	12 %
Dry Hop	Mosaic	25 g	4 day(s)	10 %
Dry Hop	Cascade	25 g	4 day(s)	6 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips Piwowarski	5 g	Mash	60 min
Fining	Mech irlandzki	5 g	Boil	10 min
Water Agent	Slód Zakwaszajacy	50 g	Mash	60 min