

# APA CeZ

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **42**
- SRM **4.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **86 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **72C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	3 kg (57.7%)	80.5 %	6
Grain	BESTMALZ - Best Minich	0.7 kg (13.5%)	80.5 %	16
Grain	Słód pszeniczny Bestmalz	0.5 kg (9.6%)	82 %	5
Grain	BESTMALZ - Best Pilsen	0.7 kg (13.5%)	80.5 %	4
Grain	Bestmalz Carmel Pils	0.3 kg (5.8%)	75 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	25 g	60 min	14.4 %
Boil	Citra	20 g	1 min	15.2 %
Boil	Mosaic	20 g	7 min	13.6 %