

## APA No1.

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **43**
- SRM **5.4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **14.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

### Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount       | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Viking Pilsner malt        | 2 kg (66.7%) | 82 %  | 4   |
| Grain | Strzegom Monachijski typ I | 1 kg (33.3%) | 79 %  | 16  |

### Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Marynka | 20 g   | 60 min | 10 %       |
| Boil                | Mosaic  | 10 g   | 10 min | 10 %       |
| Aroma (end of boil) | Citra   | 10 g   | 0 min  | 12 %       |

### Yeasts

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