

APA Primo

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **54**
- SRM **4.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

Steps

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

Mash step by step

- Heat up **16.4 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pale Malt (2 Row) UK | 3.5 kg (74.5%) | 78 % | 6 |
| Grain | Pszeniczny | 1.2 kg (25.5%) | 82 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Citra | 30 g | 60 min | 12.5 % |
| Boil | Amarillo | 30 g | 10 min | 9.5 % |
| Aroma (end of boil) | Citra | 10 g | 0 min | 12.5 % |
| Aroma (end of boil) | Amarillo | 20 g | 0 min | 9.5 % |
| Dry Hop | Amarillo | 40 g | 7 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| Us-05 | Ale | Dry | 11 g | --- |