

APA test

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **58**
- SRM **10.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.1 liter(s)**
- Total mash volume **8.1 liter(s)**

Steps

- Temp **63 C**, Time **35 min**
- Temp **73 C**, Time **25 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **6.1 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **35 min** at **63C**
- Keep mash **25 min** at **73C**
- Keep mash **5 min** at **75C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **10.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	1.7 kg (83.7%)	80.5 %	4
Grain	Karmelowy Jasny 30EBC	0.3 kg (14.8%)	75 %	30
Grain	Jęczmień palony	0.03 kg (1.5%)	55 %	1100

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	17 g	60 min	11.5 %
Boil	Lublin (Lubelski)	8 g	15 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale T-58	Ale	Dry	6.25 g	Safale