

# APA Thtanum

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **54**
- SRM **4.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **20.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **20.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (50%)	80 %	5
Grain	Pilznieński	1 kg (25%)	81 %	4
Grain	Pszeniczny	0.5 kg (12.5%)	85 %	4
Grain	Strzegom Wiedeński	0.5 kg (12.5%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Thtanum	30 g	60 min	6.2 %
Boil	Thtanum	30 g	15 min	6.2 %
Whirlpool	Thtanum	40 g	20 min	6.2 %
Whirlpool	Experymetal 13459	10 g	20 min	6.2 %