

## APA2

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **45**
- SRM **5.3**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

### Steps

- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **15.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **78C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pale Ale strzegom	5 kg (94.3%)	79 %	6
Grain	Karmelowy Jasny 30EBC	0.3 kg (5.7%)	75 %	50

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Jarrylo	25 g	58 min	11.4 %
Boil	Jarrylo	25 g	20 min	11.4 %
Aroma (end of boil)	Jarrylo	50 g	0 min	11.4 %
Dry Hop	Mosaic	30 g	14 day(s)	10.4 %
Dry Hop	Cascade USA aromatyczny	30 g	14 day(s)	7.6 %
Dry Hop	Ahtanum	50 g	14 day(s)	3.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	---