

## APAnaczi (Denali Single Hop APA)

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **36**
- SRM **12.1**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**

### Mash step by step

- Heat up **19.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (92.3%)	79 %	6
Grain	Strzegom Karmel 300	0.5 kg (7.7%)	70 %	299

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Denali	10 g	60 min	14 %
Boil	Denali	10 g	30 min	14 %
Aroma (end of boil)	Denali	10 g	20 min	14 %
Aroma (end of boil)	Denali	10 g	10 min	14 %
Aroma (end of boil)	Denali	10 g	5 min	14 %
Whirlpool	Denali	10 g	0 min	14 %
Dry Hop	Denali	40 g	7 day(s)	14 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis