

# APL PA 35'05

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **18**
- SRM **8.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **21.3 liter(s)**

## Steps

- Temp **55 C**, Time **5 min**
- Temp **68 C**, Time **55 min**

## Mash step by step

- Heat up **15.5 liter(s)** of strike water to **61.5C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **55 min** at **68C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

## Fermentables

| Type  | Name                         | Amount         | Yield  | EBC  |
|-------|------------------------------|----------------|--------|------|
| Grain | Mep©Pilsner                  | 5 kg (87%)     | 80.5 % | 4    |
| Grain | Pszeniczny                   | 0.5 kg (8.7%)  | 85 %   | 4    |
| Grain | Strzegom Karmel<br>150       | 0.2 kg (3.5%)  | 75 %   | 150  |
| Grain | Strzegom pszenica<br>prażona | 0.05 kg (0.9%) | 70 %   | 1000 |

## Hops

| Use for             | Name              | Amount | Time     | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil                | Marynka           | 20 g   | 30 min   | 8.8 %      |
| Boil                | Lublin (Lubelski) | 30 g   | 15 min   | 4 %        |
| Aroma (end of boil) | Lublin (Lubelski) | 30 g   | 0 min    | 4 %        |
| Whirlpool           | Amarillo          | 10 g   | 0 min    | 9.5 %      |
| Dry Hop             | Amarillo          | 20 g   | 5 day(s) | 9.5 %      |

## Yeasts

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