

## BCh APA

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- Gravity **11.7 BLG**
- ABV ---
- IBU **31**
- SRM **4.6**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **15.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	2.5 kg (55.6%)	84 %	7
Grain	Pilznieński	1 kg (22.2%)	81 %	4
Grain	Weyermann - Carapils	0.5 kg (11.1%)	78 %	4
Grain	Pszeniczny	0.25 kg (5.6%)	85 %	4
Grain	Carahell	0.25 kg (5.6%)	77 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Boil	Amarillo	10 g	10 min	9.5 %
Boil	Cascade	10 g	10 min	6 %
Aroma (end of boil)	Amarillo	10 g	0 min	9.5 %
Aroma (end of boil)	Cascade	10 g	0 min	6 %
Whirlpool	Amarillo	10 g	---	9.5 %
Whirlpool	Cascade	10 g	---	6 %
Dry Hop	Amarillo	20 g	5 day(s)	9.5 %

Dry Hop	Cascade	20 g	5 day(s)	6 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis