

# Belgian APA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **54**
- SRM ---
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **4.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **4.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **5.8 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.8 liter(s)**
- Total mash volume **6.4 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **4.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **2.6 liter(s)** of **76C** water or to achieve **5.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons pale ale	1.4 kg (87.5%)	--- %	---
Grain	Simpsons wheat	0.2 kg (12.5%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	50 min	13 %
Aroma (end of boil)	Amarillo	10 g	0 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Belgian ale	Ale	Dry	5 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Skórka z pomarańczy słodkiej	5 g	Secondary	7 day(s)