

# Majowe 1 APA

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **32**
- SRM **2.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **72 C**, Time **90 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **90 min** at **72C**
- Sparge using **23.1 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsen Malt	2 kg (40%)	80.5 %	2
Grain	Carapils	2 kg (40%)	80 %	2
Grain	Oats, Flaked	1 kg (20%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	40 g	45 min	7.1 %
Boil	Cascade	20 g	15 min	7.1 %
Dry Hop	Cascade	40 g	5 day(s)	7.1 %