

S&W 357 magnum American APA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **28**
- SRM **5**
- 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 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 4 kg (76.9%) | 82 % | 4 |
| Grain | Viking Munich Malt | 1 kg (19.2%) | 78 % | 18 |
| Grain | Weyermann - Carapils | 0.2 kg (3.8%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 15 g | 30 min | 15.5 % |
| Boil | Equinox | 10 g | 10 min | 13.1 % |
| Boil | Centennial | 10 g | 10 min | 10.5 % |
| Aroma (end of boil) | Falconers Flight | 10 g | 0 min | 10 % |
| Aroma (end of boil) | Equinox | 10 g | 0 min | 13.1 % |
| Aroma (end of boil) | Centennial | 10 g | 0 min | 10.5 % |
| Dry Hop | Equinox | 40 g | 3 day(s) | 13.1 % |
| Dry Hop | Centennial | 10 g | 3 day(s) | 10.5 % |
| Dry Hop | Falconers Flight | 50 g | 3 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------|-----|-----|------|-----------|
| Safale US-05 | Ale | Dry | 11 g | fermentis |
|--------------|-----|-----|------|-----------|

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------|--------|---------|-------|
| Fining | WHIRFLOC | 5 g | Boil | 5 min |