

## #22 APA

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **49**
- SRM **4.2**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **62 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**

### Mash step by step

- Heat up **8.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (69%)	80 %	4
Grain	Płatki owsiane	0.3 kg (10.3%)	85 %	3
Grain	Strzegom Pszeniczny	0.6 kg (20.7%)	81 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	17 min	13.5 %
Boil	Cascade	30 g	12 min	7.6 %
Boil	Amarillo	30 g	1 min	8.4 %
Boil	Citra	5 g	1 min	13.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale II	Ale	Liquid	125 ml	Wyeast Labs