

## #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 |