

## #24 Softer & Juicier APA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **30**
- SRM **3.1**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **0 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słodownia Strzegom - pilzneński	2.5 kg (50%)	80 %	3
Grain	Słodownia Strzegom - pszeniczny	1.8 kg (36%)	83 %	3
Grain	Oats, Malted	0.5 kg (10%)	80 %	2
Grain	Carapils	0.2 kg (4%)	75 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15.5 %
Dry Hop	Hallertau	20 g	0 day(s)	4.5 %
Dry Hop	Amarillo	20 g	0 day(s)	9.5 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	20 g	0 min	15.5 %
Aroma (end of boil)	Amarillo	30 g	0 min	9.5 %
Aroma (end of boil)	Hallertau	50 g	0 min	4.5 %
Dry Hop	Columbus/Tomahawk/Zeus	10 g	0 day(s)	15.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM54 - Gorączka kalifornijska	Ale	Culture	200 g	---