

# APA

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **40**
- SRM **4.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

## Steps

- Temp **67 C**, Time **55 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **7.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **55 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.8 kg (69.2%)	80 %	5
Grain	Płatki owsiane	0.4 kg (15.4%)	85 %	3
Grain	Żytni	0.4 kg (15.4%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	50 min	15.5 %
Boil	Cascade	15 g	10 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	6 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	2.5 g	Boil	50 min

## Notes

- FERMENTACJA:  
Fermentacja burzliwa 7 dni w temperaturze około 20 C

Fermentacja cicha 10 dni w temperaturze około 20 C

Mech irlandzki: 2,5 g na 10 litrów brzezki. Odważoną porcję mchu wymieszać w wodzie (na każde 5 g mchu 25 ml wody). Pozostawić na 10-15 minut i dodać do brzezki na ostatnie 10-15 minut gotowania.  
*Dec 1, 2018, 3:41 PM*