

## APA 2.0

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **37**
- SRM **5.7**
- 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 **15 %/h**
- Boil size **28.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

### Steps

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

### Mash step by step

- Heat up **15.8 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Acidulated Malt	0.15 kg (2.9%)	80 %	6
Grain	Weyermann - Pale Ale Malt	4 kg (76.2%)	85 %	7
Grain	Caramunich® typ I	0.2 kg (3.8%)	73 %	80
Grain	Weyermann - Pale Wheat Malt	0.4 kg (7.6%)	85 %	5
Grain	Wheat, Flaked	0.5 kg (9.5%)	77 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	12.8 %
Boil	Pacifica (NZ)	15 g	20 min	5.4 %
Boil	Chinook	10 g	7 min	12.8 %
Boil	Pacifica (NZ)	10 g	7 min	5.4 %
Boil	Chinook	10 g	1 min	12.8 %
Boil	Pacifica (NZ)	15 g	1 min	4.8 %
Whirlpool	Pacifica (NZ)	10 g	0 min	4.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Mangrove Jack's M44 US West Coast	Ale	Slant	20 ml	Mangrove Jack's
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## Notes

- Rozważam dodanie 0.5l pulpy truskawkowej do kotła  
*Mar 12, 2018, 1:12 PM*