

APA 2

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **39**
- SRM **5.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **32.3 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **27.5 liter(s)**

Steps

- Temp **68 C**, Time **65 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **20.8 liter(s)** of strike water to **75.7C**
- Add grains
- Keep mash **65 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **32.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (74.6%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ II | 0.6 kg (9%) | 79 % | 22 |
| Grain | Karmelowy Jasny 30EBC | 0.3 kg (4.5%) | 75 % | 30 |
| Grain | Płatki owsiane | 0.5 kg (7.5%) | 85 % | 3 |
| Grain | Pszeniczny | 0.3 kg (4.5%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Citra | 30 g | 55 min | 13.7 % |
| Aroma (end of boil) | Cascade | 15 g | 5 min | 7.1 % |
| Whirlpool | Amarillo | 25 g | 0 min | 8.8 % |
| Whirlpool | Cascade | 15 g | 0 min | 6 % |
| Dry Hop | Amarillo | 25 g | 3 day(s) | 8.8 % |
| Dry Hop | Cascade | 20 g | 3 day(s) | 7.1 % |
| Dry Hop | Citra | 20 g | 3 day(s) | 13.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|-------------|-------------|---------------|-------------------|
| FM52 Amerykański Sen | Ale | Liquid | 30 ml | Fermentum Mobile |