

## APA #2

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **19**
- SRM **9.6**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.9 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**

### Mash step by step

- Heat up **17.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (94.8%)	80 %	5
Grain	Weyermann Spezial W	0.3 kg (5.2%)	68 %	300

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Horizon	90 g	0 min	14 %
Dry Hop	Horizon	90 g	5 day(s)	14 %
Boil	Marynka	30 g	60 min	6.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis