

## Apa 2

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **50**
- SRM **8.1**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

### Steps

- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **14.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (74.5%)	80 %	5
Grain	Viking Vienna Malt	1 kg (21.3%)	79 %	7
Grain	Strzegom Karmel 300	0.2 kg (4.3%)	70 %	299

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	15.5 %
Boil	Cascade	15 g	15 min	6 %
Boil	Cascade	20 g	5 min	6 %
Aroma (end of boil)	Cascade	15 g	0 min	6 %
Dry Hop	Cascade	25 g	3 day(s)	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis