

APA 2

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **43**
- SRM **6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **20.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **25.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **76C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (80.6%)	79 %	6
Grain	Strzegom Monachijski typ I	0.8 kg (12.9%)	79 %	16
Grain	Strzegom Pszeniczny	0.4 kg (6.5%)	81 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	15 min	12.9 %
Boil	Amarillo	20 g	15 min	9.8 %
Boil	Ahtanum	15 g	15 min	4.7 %
Boil	Citra	15 g	5 min	12.9 %
Boil	Amarillo	20 g	5 min	9.8 %
Boil	Ahtanum	15 g	5 min	4.7 %
Whirlpool	Mosaic	30 g	20 min	12.2 %
Dry Hop	Azacca	40 g	3 day(s)	11.8 %
Dry Hop	Sabro	50 g	3 day(s)	15.8 %

Yeasts

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

Type	Name	Amount	Use for	Time
Fining	whirlfloc tabletki	1.2 g	Boil	10 min
Water Agent	siarczan wapnia gip	7 g	Mash	60 min
Water Agent	chlorek wapnia 99%	3 g	Boil	60 min
Water Agent	witamina C	4 g	Bottling	---