

# APA

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **41**
- SRM **5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Sparge using **25 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale   | 5 kg (76.9%)  | 79 %  | 6   |
| Grain | Strzegom Golden Ale | 1 kg (15.4%)  | 80 %  | 10  |
| Grain | Strzegom Karmel 30  | 0.5 kg (7.7%) | 75 %  | 30  |

## Hops

| Use for   | Name    | Amount | Time   | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil      | Citra   | 25 g   | 50 min | 12 %       |
| Boil      | Citra   | 20 g   | 15 min | 12 %       |
| Whirlpool | Chinook | 50 g   | 10 min | 13 %       |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-04 | Ale  | Dry  | 11 g   | Fermentis  |