

# APA

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **37**
- SRM **4.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount     | Yield  | EBC |
|-------|---------------------------|------------|--------|-----|
| Grain | BESTMALZ - Bestt Pale Ale | 4 kg (80%) | 80.5 % | 6   |
| Grain | Pszeniczny                | 1 kg (20%) | 85 %   | 4   |

## Hops

| Use for             | Name   | Amount | Time   | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil                | Simcoe | 10 g   | 60 min | 13.2 %     |
| Boil                | Simcoe | 15 g   | 15 min | 13.2 %     |
| Boil                | Simcoe | 15 g   | 10 min | 13.2 %     |
| Aroma (end of boil) | Simcoe | 15 g   | 5 min  | 13.2 %     |
| Aroma (end of boil) | Simcoe | 15 g   | 0 min  | 13.2 %     |

## Yeasts

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