

# APA

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- Gravity **14.3 BLG**
- ABV ---
- IBU **49**
- SRM **4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **74 C**, Time **15 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **74C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	5.7 kg (81.4%)	81 %	4
Grain	Pszeniczny	1 kg (14.3%)	85 %	4
Grain	Bestmalz Carmel Pils	0.3 kg (4.3%)	75 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	El Dorado	30 g	60 min	11.1 %
Boil	Chinook	10 g	60 min	13 %
Aroma (end of boil)	Citra	30 g	5 min	12 %
Aroma (end of boil)	Mosaic	30 g	5 min	10 %
Dry Hop	Lemon drop	50 g	3 day(s)	4.6 %