

# APA

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **24**
- SRM **4.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **8.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.4 kg (82.8%)	80 %	5
Grain	Strzegom Monachijski typ I	0.2 kg (6.9%)	79 %	16
Grain	Płatki owsiane	0.3 kg (10.3%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus	5 g	50 min	12.6 %
Whirlpool	Falconer's Flight	10 g	60 min	10.3 %
Dry Hop	Falconer's Flight	40 g	3 day(s)	10.3 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	2 g	Boil	15 min
Other	Łuska ryżowa	100 g	Mash	60 min