

## APA #6

---

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **34**
- SRM **4.3**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.6 liter(s)**

### Steps

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

### Mash step by step

- Heat up **15.5 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **19.5 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	5 kg (97.1%)	81 %	6
Grain	Weyermann - Carapils	0.15 kg (2.9%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	45 g	60 min	7.6 %
Aroma (end of boil)	Vermelho	100 g	0 min	8.1 %
Dry Hop	Vermelho	100 g	2 day(s)	8.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis