

## APA - Chinook, Simcoe, Mosaic, Citra

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **36**
- SRM **7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

### Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **17.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	1.8 kg (31%)	80 %	6.5
Grain	Strzegom Monachijski typ II	0.9 kg (15.5%)	79 %	20
Grain	Carahell	0.5 kg (8.6%)	77 %	26
Grain	Pszeniczny	0.77 kg (13.3%)	85 %	4
Grain	Pilzneński	0.83 kg (14.3%)	81 %	4
Grain	Monachijski	1 kg (17.2%)	80 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	12.8 %
Boil	Simcoe	10 g	35 min	13.2 %
Boil	Chinook	5 g	20 min	12.8 %
Boil	Simcoe	5 g	20 min	13.2 %
Boil	Chinook	5 g	10 min	12.8 %
Boil	Citra	5 g	10 min	12.3 %
Dry Hop	Citra	15 g	7 day(s)	12 %
Dry Hop	Mosaic	15 g	7 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis