

# APA Hop Cat

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **29**
- SRM **4.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **52.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

## Steps

- Temp **68 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **30 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **32.8 liter(s)** of **76C** water or to achieve **52.8 liter(s)** of wort

## Fermentables

| Type    | Name                 | Amount         | Yield | EBC |
|---------|----------------------|----------------|-------|-----|
| Grain   | Strzegom Pale Ale    | 8 kg (71.4%)   | 79 %  | 6   |
| Grain   | Weyermann - Carapils | 2 kg (17.9%)   | 78 %  | 4   |
| Adjunct | Płatki owsiane       | 1.2 kg (10.7%) | 85 %  | 3   |

## Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil    | Simcoe   | 30 g   | 45 min   | 13.2 %     |
| Boil    | Cascade  | 30 g   | 20 min   | 6 %        |
| Boil    | Cascade  | 20 g   | 10 min   | 6 %        |
| Boil    | Amarillo | 20 g   | 10 min   | 9.5 %      |
| Dry Hop | Simcoe   | 20 g   | 6 day(s) | 13.2 %     |
| Dry Hop | Cascade  | 20 g   | 6 day(s) | 6 %        |
| Dry Hop | Amarillo | 30 g   | 6 day(s) | 9.5 %      |

## Yeasts

| Name                              | Type | Form | Amount | Laboratory      |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale  | Dry  | 22 g   | Mangrove Jack's |