

APA Hop Cat

- 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 |