

APA numero uno

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **39**
- SRM **5.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **54 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **100 C**, Time **60 min**

Mash step by step

- Heat up **33 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **60 min** at **100C**
- Sparge using **32 liter(s)** of **76C** water or to achieve **54 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 10 kg (90.9%) | 79 % | 6.5 |
| Grain | Carahell | 1 kg (9.1%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------|--------|----------|------------|
| Boil | Enigma (AUS) | 30 g | 60 min | 16 % |
| Aroma (end of boil) | Enigma (AUS) | 20 g | 15 min | 16 % |
| Aroma (end of boil) | Enigma (AUS) | 20 g | 10 min | 16 % |
| Dry Hop | Enigma (AUS) | 200 g | 5 day(s) | 16 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 23 g | Fermentis |