

# APA test #1

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **49**
- SRM **6.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount        | Yield | EBC |
|-------|-------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 4 kg (88.9%)  | 79 %  | 6   |
| Grain | Monachijski       | 0.4 kg (8.9%) | 80 %  | 16  |
| Grain | Fawcett - Crystal | 0.1 kg (2.2%) | 70 %  | 160 |

## Hops

| Use for   | Name       | Amount | Time     | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil      | Nugget     | 15 g   | 60 min   | 15 %       |
| Boil      | Mosaic     | 15 g   | 5 min    | 10 %       |
| Boil      | Citra      | 15 g   | 5 min    | 13.7 %     |
| Boil      | Centennial | 15 g   | 5 min    | 10.5 %     |
| Whirlpool | Mosaic     | 5 g    | 20 min   | 10 %       |
| Whirlpool | Citra      | 5 g    | 20 min   | 13.7 %     |
| Whirlpool | Centennial | 5 g    | 20 min   | 10.5 %     |
| Dry Hop   | Mosaic     | 20 g   | 3 day(s) | 10 %       |
| Dry Hop   | Citra      | 20 g   | 3 day(s) | 13.7 %     |
| Dry Hop   | Centennial | 20 g   | 3 day(s) | 10.5 %     |

## Yeasts

| <b>Name</b>  | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|--------------|-------------|-------------|---------------|-------------------|
| Safale US-05 | Ale         | Dry         | 11.5 g        | ---               |