

## APA V2

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **32**
- SRM **5.3**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **4 %**
- Size with trub loss **22.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.3 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21.4 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **77 C**, Time **1 min**

### Mash step by step

- Heat up **16 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **77C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **27.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	5 kg (90.1%)	80 %	8
Sugar	O	0.2 kg (3.6%)	100 %	2
Grain	Płatki owsiane	0.35 kg (6.3%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Motueka	20 g	30 min	7 %
Boil	Kohatu	20 g	30 min	7.8 %
Boil	Motueka	30 g	5 min	7 %
Boil	Kohatu	30 g	5 min	7.8 %
Dry Hop	WAI-ITI	50 g	3 day(s)	4.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---