

APA V2

- 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 | --- |