

# ApaRillo

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **36**
- SRM **9.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **23.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**

## Mash step by step

- Heat up **14.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (85.1%)	79 %	6
Grain	Pszeniczny	0.5 kg (10.6%)	85 %	4
Grain	Strzegom Karmel 300	0.2 kg (4.3%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	10 g	50 min	9.5 %
Boil	Amarillo	40 g	15 min	9.5 %
Boil	Amarillo	40 g	1 min	9.5 %
Dry Hop	Amarillo	110 g	5 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis