

BCh APA v3

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **39**
- SRM **5.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|--------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 1 kg (20%) | 81 % | 5 |
| Grain | Weyermann - Pale Ale Malt | 3 kg (60%) | 85 % | 7 |
| Grain | Weyermann - Carapils | 0.5 kg (10%) | 78 % | 4 |
| Grain | Carahell | 0.5 kg (10%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Citra | 20 g | 60 min | 12 % |
| Aroma (end of boil) | Cascade | 15 g | 15 min | 6 % |
| Aroma (end of boil) | Amarillo | 15 g | 15 min | 9.5 % |
| Aroma (end of boil) | Citra | 10 g | 0 min | 12 % |
| Aroma (end of boil) | Cascade | 15 g | 0 min | 6 % |
| Aroma (end of boil) | Amarillo | 15 g | 0 min | 9.5 % |
| Dry Hop | Citra | 20 g | 5 day(s) | 12 % |
| Dry Hop | Cascade | 20 g | 5 day(s) | 6 % |

| | | | | |
|---------|----------|------|----------|-------|
| Dry Hop | Amarillo | 20 g | 5 day(s) | 9.5 % |
|---------|----------|------|----------|-------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |