

# Falconers APA

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **26**
- SRM **4.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

## Steps

- Temp **69 C**, Time **75 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **69C**
- Keep mash **5 min** at **75C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3.5 kg (66%)	80 %	7
Grain	Płatki pszeniczne	0.4 kg (7.5%)	60 %	3
Grain	Pszeniczny	1 kg (18.9%)	85 %	4
Grain	Płatki owsiane	0.4 kg (7.5%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	20 min	11 %
Aroma (end of boil)	Falconer's Flight	30 g	5 min	10.5 %
Whirlpool	Falconer's Flight	30 g	5 min	10.5 %
Dry Hop	Falconer's Flight	130 g	5 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew American East Coast - New England	Ale	Slant	300 ml	Lallemand

## Extras

Type	Name	Amount	Use for	Time
Spice	NaCl	1 g	Boil	5 min