

## Hbc472 apa

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **67**
- SRM **3.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

### Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **3 min**

### Mash step by step

- Heat up **14 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **3 min** at **76C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.7 kg (92.5%)	81 %	4
Grain	Weyermann - Carapils	0.3 kg (7.5%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	40 g	60 min	9.8 %
Aroma (end of boil)	HBC 472 Experimental	50 g	5 min	9.3 %
Dry Hop	HBC 472 Experimental	50 g	3 day(s)	9.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale	Ale	Liquid	1000 ml	---