

# Konkurs APA

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **35**
- SRM **5.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (83.3%)	80 %	7
Grain	Weyermann pszeniczny jasny	0.5 kg (8.3%)	80 %	6
Grain	Weyermann - Carapils	0.25 kg (4.2%)	78 %	4
Grain	Carahell	0.25 kg (4.2%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	12 g	60 min	14.2 %
Boil	Simcoe	11 g	30 min	13.3 %
Boil	Simcoe	11 g	20 min	13.3 %
Aroma (end of boil)	Cascade	10 g	5 min	7.2 %
Whirlpool	Amarillo	10 g	10 min	9.3 %
Dry Hop	Citra	40 g	2 day(s)	14.2 %
Dry Hop	Simcoe	30 g	2 day(s)	13.3 %
Dry Hop	Cascade	40 g	2 day(s)	7.2 %

Dry Hop	Amarillo	40 g	2 day(s)	9.3 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis