

## Trash APA

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **71**
- SRM **3.3**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **26.7 liter(s)**

### Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **30 min**

### Mash step by step

- Heat up **20.2 liter(s)** of strike water to **68.8C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (46.2%)	75 %	2
Grain	Weyermann - Pilsner Malt	2 kg (30.8%)	75 %	2
Grain	Weyermann - Pale Wheat Malt	1 kg (15.4%)	75 %	4
Grain	Rice, Flaked	0.5 kg (7.7%)	70 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	11.2 %
Boil	Mosaic	10 g	60 min	12 %
Boil	Mosaic	25 g	30 min	12 %
Aroma (end of boil)	Amarillo	25 g	10 min	8 %
Aroma (end of boil)	Mosaic	25 g	10 min	12 %
Dry Hop	Citra	30 g	14 day(s)	12 %

### Yeasts

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