

## W045 - Old style APA

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- Gravity **11.4 BLG**
- ABV **4.8 %**
- IBU **43.7**
- SRM **12**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **25 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **32.1 liter(s)**

### Mash information

- Mash efficiency **71 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

### Mash step by step

- Heat up **15.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **32.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	BEST Pale Ale (BESTMALZ)	4 kg	82.8 %	15
Grain	Caramalt (Thomas Fawcett)	0.8 kg	74.39 %	77
Grain	Oats, Flaked	0.4 kg	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	19 g	25 min	10 %
Boil	Amarillo	30 g	10 min	8.7 %
	Nelson Sauvín	25 g	30 min	10 %
	Waimea	25 g	30 min	14 %
Dry Hop	Nelson Sauvín	25 g	3 day(s)	12 %
Dry Hop	Waimea	25 g	3 day(s)	17.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale American	Ale	Dry	--- g	DCL/Fermentis