

XXX APA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **18**
- SRM **5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **8.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Simpsons - Golden Promise | 1.89 kg (70%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.54 kg (20%) | 79 % | 16 |
| Grain | Pszeniczny | 0.27 kg (10%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Apollo | 5 g | 50 min | 17 % |
| Aroma (end of boil) | Lemon drop | 10 g | 1 min | 4.6 % |
| Aroma (end of boil) | Mosaic | 10 g | 1 min | 10 % |
| Whirlpool | Lemon drop | 10 g | 0 min | 4.6 % |
| Whirlpool | Mosaic | 10 g | 0 min | 10 % |
| Dry Hop | Lemon drop | 60 g | 2 day(s) | 4.6 % |
| Dry Hop | Mosaic | 60 g | 2 day(s) | 10 % |