

## #25 session APA

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **41**
- SRM **3.9**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **57.8 liter(s)**

### Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **20.6 liter(s)**
- Total mash volume **30.9 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

### Mash step by step

- Heat up **20.6 liter(s)** of strike water to **78.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **75C**
- Sparge using **47.5 liter(s)** of **76C** water or to achieve **57.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	10.3 kg (100%)	78 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	50 g	50 min	12.7 %
Aroma (end of boil)	Cascade	60 g	20 min	5.5 %
Dry Hop	Cascade	50 g	3 day(s)	5.5 %
fermentor 1 - pierwszy dzień - do biotransformacji				
Dry Hop	Mosaic	50 g	3 day(s)	13.2 %
fermentor 2 - 4 dzień fermentacji				

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	480 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	12 g	Boil	10 min