

Ahtanum APA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **35**
- SRM **4.1**
- 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 **15 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Bestmalz	0.2 kg (3.5%)	82 %	5
Grain	Thomas Fawcett Halcyon	2.5 kg (43.9%)	80.5 %	5
Grain	Słód pilznieński Castlemalting	2.5 kg (43.9%)	81 %	3.5
Grain	Thomas Fawcett Pale Cara	0.5 kg (8.8%)	80 %	9

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	15 g	60 min	13.7 %
Aroma (end of boil)	Ahtanum	20 g	15 min	3.4 %
Aroma (end of boil)	Centennial	20 g	10 min	9.4 %
Aroma (end of boil)	Ahtanum	20 g	10 min	3.4 %
Aroma (end of boil)	Ahtanum	30 g	5 min	3.4 %
Aroma (end of boil)	Centennial	30 g	0 min	9.4 %
Dry Hop	Ahtanum	30 g	5 day(s)	3.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	30 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	5 g	Boil	15 min