

# APA 12BLG nr.1

---

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **50**
- SRM **3.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**

## Mash step by step

- Heat up **12.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (58.1%)	80 %	5
Grain	Viking Pilsner malt	1.3 kg (30.2%)	82 %	4
Grain	BESTMALZ - Best Wheat Malt	0.5 kg (11.6%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	70 min	13 %
Boil	Cascade	50 g	10 min	6 %
Aroma (end of boil)	Mosaic	30 g	5 min	10 %
Whirlpool	Centennial	40 g	20 min	10.5 %
Dry Hop	Citra	30 g	7 day(s)	12 %
Dry Hop	Simcoe	50 g	7 day(s)	13.2 %

## Yeasts

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