

APA 12blg

- Gravity **12.2 BLG**
- ABV ---
- IBU **67**
- SRM **5.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **3 %**
- Size with trub loss **12.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **15.7 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.3 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **8.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **15.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (92.6%)	79 %	6
Adjunct	Barley, Flaked	0.1 kg (3.7%)	70 %	4
Adjunct	Oats, Flaked	0.1 kg (3.7%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	55 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	5 g	15 min	15.5 %
Boil	Cascade	15 g	15 min	6 %
Boil	Columbus/Tomahawk/Zeus	5 g	5 min	15.5 %
Boil	Cascade	10 g	5 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5.5 g	Fermentis