

## APA 2

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- Gravity **13.3 BLG**
- ABV ---
- IBU **36**
- SRM **6.8**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **18.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **14.8 liter(s)**

### Steps

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

### Mash step by step

- Heat up **11.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **18.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (60.6%)	81 %	4
Grain	Monachijski	0.25 kg (7.6%)	80 %	16
Grain	Strzegom Wiedeński	0.25 kg (7.6%)	79 %	10
Grain	Strzegom Karmel 30	0.3 kg (9.1%)	75 %	30
Grain	Barley, Flaked	0.2 kg (6.1%)	70 %	4
Grain	Pszeniczny	0.3 kg (9.1%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	5 g	30 min	6 %
Boil	Citra	5 g	30 min	12 %
Aroma (end of boil)	Citra	5 g	15 min	12 %
Aroma (end of boil)	Amarillo	5 g	15 min	9.5 %
Whirlpool	Cascade	5 g	0 min	6 %
Dry Hop	Amarillo	10 g	7 day(s)	9.5 %
Dry Hop	Cascade	10 g	7 day(s)	6 %
Boil	Amarillo	5 g	30 min	9.5 %
Boil	Marynka	5 g	60 min	10 %

### Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Dry	6 g	Fermentis

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Fining	mech irlandzki	3 g	Boil	60 min
Water Agent	gips piwowarski	2 g	Mash	60 min