

## Apa 2

- Gravity **12.1 BLG**
- ABV ---
- IBU **35**
- SRM **8.3**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

### Steps

- Temp **40 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **14.1 liter(s)** of strike water to **43.3C**
- Add grains
- Keep mash **60 min** at **40C**
- Keep mash **10 min** at **78C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale          | 4 kg (85.1%)  | 79 %  | 6   |
| Grain | Melanoiden Malt            | 0.3 kg (6.4%) | 80 %  | 39  |
| Grain | Pszeniczny                 | 0.3 kg (6.4%) | 85 %  | 4   |
| Grain | Caramel/Crystal Malt - 80L | 0.1 kg (2.1%) | 74 %  | 158 |

### Hops

| Use for | Name        | Amount | Time   | Alpha acid |
|---------|-------------|--------|--------|------------|
| Dry Hop | Lemon drop  | 50 g   | ---    | 4.6 %      |
| Boil    | Pacific Gem | 15 g   | 60 min | 15.3 %     |
| Boil    | Cascade     | 10 g   | 30 min | 6 %        |
| Boil    | Cascade     | 10 g   | 10 min | 6 %        |
| Boil    | Cascade     | 10 g   | 0 min  | 6 %        |

### Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale  | Liquid | 300 ml | Fermentum Mobile |