

# APA 2023

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **41**
- SRM **6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **6 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (64.5%)	80 %	6.5
Grain	Pszeniczny	1 kg (16.1%)	85 %	4
Grain	Strzegom Karmel 150	0.2 kg (3.2%)	75 %	150
Grain	Płatki owsiane	1 kg (16.1%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior + Chinook	30 g	60 min	14 %
Aroma (end of boil)	Cascade	25 g	5 min	7.2 %
Aroma (end of boil)	Mosaic	25 g	5 min	7.2 %

## Yeasts

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