

# APA

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **49**
- SRM **4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **74 C**, Time **15 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **74C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński           | 5.7 kg (81.4%) | 81 %  | 4   |
| Grain | Pszeniczny           | 1 kg (14.3%)   | 85 %  | 4   |
| Grain | Bestmalz Carmel Pils | 0.3 kg (4.3%)  | 75 %  | 5   |

## Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | El Dorado  | 30 g   | 60 min   | 11.1 %     |
| Boil                | Chinook    | 10 g   | 60 min   | 13 %       |
| Aroma (end of boil) | Citra      | 30 g   | 5 min    | 12 %       |
| Aroma (end of boil) | Mosaic     | 30 g   | 5 min    | 10 %       |
| Dry Hop             | Lemon drop | 50 g   | 3 day(s) | 4.6 %      |