

# APA

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **38**
- SRM **5.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

## Steps

- Temp **44 C**, Time **10 min**
- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **30 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **10 min** at **44C**
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **30.6 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount      | Yield | EBC |
|-------|-----------------------------|-------------|-------|-----|
| Grain | Viking Pale Ale malt        | 8 kg (80%)  | 80 %  | 5   |
| Grain | Strzegom Monachijski typ II | 1 kg (10%)  | 79 %  | 22  |
| Grain | Karmelowy Jasny 30EBC       | 0.5 kg (5%) | 75 %  | 30  |
| Grain | słód pszeniczny             | 0.5 kg (5%) | 82 %  | 5   |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | CTZ     | 30 g   | 60 min   | 15.8 %     |
| Boil                | ctz     | 24 g   | 15 min   | 15.8 %     |
| Aroma (end of boil) | equanot | 25 g   | 0 min    | 14.7 %     |
| Aroma (end of boil) | simcoe  | 25 g   | 0 min    | 12.8 %     |
| Dry Hop             | equanot | 25 g   | 4 day(s) | 14.7 %     |
| Dry Hop             | simcoe  | 25 g   | 4 day(s) | 12.8 %     |
| Dry Hop             | ctz     | 46 g   | 4 day(s) | 14.5 %     |

## Yeasts

| <b>Name</b> | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|-------------|-------------|-------------|---------------|-------------------|
| us-05       | Ale         | Dry         | 23 g          | ---               |

### **Extras**

| <b>Type</b> | <b>Name</b>  | <b>Amount</b> | <b>Use for</b> | <b>Time</b> |
|-------------|--------------|---------------|----------------|-------------|
| Fining      | Whirlflock T | 2.5 g         | Boil           | 15 min      |