

# APA

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **20**
- SRM **5.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **11.7 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **9.1 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	0.5 kg (19.2%)	85 %	7
Grain	Strzegom Bursztynowy	0.1 kg (3.8%)	70 %	49
Grain	Strzegom Pale Ale	2 kg (76.9%)	79 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	10 g	60 min	6 %
Aroma (end of boil)	Oktawia	10 g	15 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	50 ml	---