

## apa

---

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **34**
- SRM **5.5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **20.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (86.2%)	85 %	7
Grain	Weyermann - Carapils	0.5 kg (8.6%)	78 %	4
Grain	Carahell	0.3 kg (5.2%)	77 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	10 g	60 min	12.5 %
Boil	Citra	15 g	20 min	12 %
Boil	Talus	15 g	20 min	9.3 %
Boil	Citra	10 g	5 min	12 %
Boil	Talus	10 g	5 min	9.3 %
Dry Hop	Citra	25 g	3 day(s)	12 %
Dry Hop	Talus	25 g	3 day(s)	9.3 %

### Yeasts

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