

# APA Hop Cat

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **29**
- SRM **4.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **52.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

## Steps

- Temp **68 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **30 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **32.8 liter(s)** of **76C** water or to achieve **52.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	8 kg (71.4%)	79 %	6
Grain	Weyermann - Carapils	2 kg (17.9%)	78 %	4
Adjunct	Płatki owsiane	1.2 kg (10.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	45 min	13.2 %
Boil	Cascade	30 g	20 min	6 %
Boil	Cascade	20 g	10 min	6 %
Boil	Amarillo	20 g	10 min	9.5 %
Dry Hop	Simcoe	20 g	6 day(s)	13.2 %
Dry Hop	Cascade	20 g	6 day(s)	6 %
Dry Hop	Amarillo	30 g	6 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	22 g	Mangrove Jack's