

APA-ka

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **28**
- SRM **4.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **500 liter(s)**
- Trub loss **5 %**
- Size with trub loss **525 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **632.5 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **336 liter(s)**
- Total mash volume **448 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **80 C**, Time **10 min**

Mash step by step

- Heat up **336 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **80C**
- Sparge using **408.5 liter(s)** of **76C** water or to achieve **632.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	112 kg (100%)	80.5 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	500 g	90 min	12 %