

## APA OYL-057

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **37**
- SRM **7.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **23.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **24.8 liter(s)**

### Steps

- Temp **66.7 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

### Mash step by step

- Heat up **19.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **66.7C**
- Keep mash **10 min** at **72C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **23.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpson extra pale ale	4 kg (80.8%)	80 %	4
Grain	Wheat, Flaked	0.45 kg (9.1%)	77 %	4
Grain	Karmelowy Czerwony	0.25 kg (5.1%)	75 %	59
Grain	Strzegom Karmel 150	0.25 kg (5.1%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	60 min	10 %
Aroma (end of boil)	Mosaic	30 g	15 min	10 %
Whirlpool	Mosaic	30 g	15 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
oyl 057 hothead	Ale	Liquid	100 ml	omega