

APA PL

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **45**
- SRM **7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **28.6 liter(s)**

Steps

- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21.8 liter(s)** of strike water to **69.7C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **32.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3.5 kg (51.5%) | 85 % | 7 |
| Grain | Monachijski | 2.4 kg (35.3%) | 80 % | 16 |
| Grain | Carabelge | 0.5 kg (7.4%) | 80 % | 30 |
| Grain | Oats, Flaked | 0.4 kg (5.9%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|-----------|------------|
| Boil | Enigma (AUS) | 21 g | 60 min | 17.2 % |
| Boil | Citra | 15 g | 15 min | 14.2 % |
| Boil | Lublin (Lubelski) | 15 g | 5 min | 3.6 % |
| Dry Hop | Lublin (Lubelski) | 35 g | 10 day(s) | 3.6 % |
| Dry Hop | Azacca | 10 g | 10 day(s) | 10.4 % |
| Boil | Chinook | 10 g | 15 min | 12.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |