

# APA SHM

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- Gravity **12.3 BLG**
- ABV ---
- IBU **61**
- SRM **6.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.3 liter(s)**

## Steps

- Temp **76 C**, Time **10 min**
- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **8.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

| Type    | Name                       | Amount         | Yield | EBC |
|---------|----------------------------|----------------|-------|-----|
| Grain   | Strzegom Pale Ale          | 2 kg (74.1%)   | 79 %  | 6   |
| Adjunct | Barley, Flaked             | 0.2 kg (7.4%)  | 70 %  | 4   |
| Grain   | Strzegom Monachijski typ I | 0.5 kg (18.5%) | 79 %  | 16  |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Mosaic | 15 g   | 50 min | 10 %       |
| Boil    | Mosaic | 20 g   | 20 min | 10 %       |
| Boil    | Mosaic | 15 g   | 10 min | 10 %       |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 5 g    | Safale     |