

APA SHM

- 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 |