

APA - słodowa

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **40**
- SRM **8.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **70 C**, Time **60 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Strzegom Pale Ale | 3 kg (50%) | 79 % | 6 |
| Grain | Monachijski | 1 kg (16.7%) | 80 % | 16 |
| Grain | Viking melanoidynowy | 1 kg (16.7%) | 75 % | 60 |
| Grain | Strzegom Pszeniczny | 1 kg (16.7%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil | Simcoe | 10 g | 60 min | 13.2 % |
| Boil | Simcoe | 10 g | 45 min | 13.2 % |
| Boil | Simcoe | 10 g | 30 min | 13.2 % |
| Boil | Simcoe | 10 g | 15 min | 13.2 % |
| Whirlpool | Centennial | 10 g | 15 min | 10.5 % |
| Whirlpool | Mosaic | 10 g | 15 min | 10 % |
| Dry Hop | Centennial | 35 g | 5 day(s) | 10.5 % |
| Dry Hop | Mosaic | 35 g | 5 day(s) | 10 % |

Yeasts

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