

# APL PA 35'05

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **18**
- SRM **8.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **21.3 liter(s)**

## Steps

- Temp **55 C**, Time **5 min**
- Temp **68 C**, Time **55 min**

## Mash step by step

- Heat up **15.5 liter(s)** of strike water to **61.5C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **55 min** at **68C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Mep©Pilsner	5 kg (87%)	80.5 %	4
Grain	Pszeniczny	0.5 kg (8.7%)	85 %	4
Grain	Strzegom Karmel 150	0.2 kg (3.5%)	75 %	150
Grain	Strzegom pszenica prażona	0.05 kg (0.9%)	70 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	30 min	8.8 %
Boil	Lublin (Lubelski)	30 g	15 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	0 min	4 %
Whirlpool	Amarillo	10 g	0 min	9.5 %
Dry Hop	Amarillo	20 g	5 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	---