

Biscuit Pacific APA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **36**
- SRM **6.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **23.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **50 C**, Time **5 min**
- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **5 min** at **50C**
- Keep mash **20 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (76.2%)	85 %	7
Grain	Viking Wheat Malt	0.75 kg (14.3%)	83 %	5
Grain	Chateau biscuit	0.5 kg (9.5%)	77 %	50

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	5 g	60 min	13.2 %
Boil	Citra	5 g	60 min	12 %
Boil	Cascade	5 g	60 min	6 %
Boil	Simcoe	5 g	20 min	13.2 %
Boil	Citra	5 g	20 min	12 %
Boil	Pacific Gem	5 g	20 min	15.3 %
Aroma (end of boil)	Citra	5 g	5 min	12 %
Aroma (end of boil)	Cascade	5 g	5 min	6 %
Aroma (end of boil)	Simcoe	5 g	5 min	13.2 %

Aroma (end of boil)	Pacific Gem	8 g	5 min	15.3 %
Dry Hop	Simcoe	15 g	7 day(s)	13.2 %
Dry Hop	Citra	15 g	7 day(s)	12 %
Dry Hop	Cascade	20 g	7 day(s)	6 %
Dry Hop	Pacific Gem	20 g	7 day(s)	15.3 %
Boil	Pacific Gem	2 g	60 min	15.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis