

# Eisenhower APA

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **32**
- SRM **5**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 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 **67 C**, Time **60 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4 kg (66.7%)	80 %	7
Grain	Briess - Wheat Malt, White	2 kg (33.3%)	85 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cashmere	50 g	10 min	9.4 %
Boil	Centennial	50 g	10 min	9.4 %
Dry Hop	Cashmere	33.3 g	7 day(s)	9.4 %
Dry Hop	Cashmere	33.3 g	4 day(s)	9.4 %
Dry Hop	Cashmere	33.3 g	2 day(s)	9.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5 g	Fermentis