

# Majowe 1 APA

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **32**
- SRM **2.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **72 C**, Time **90 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **90 min** at **72C**
- Sparge using **23.1 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

## Fermentables

| Type  | Name         | Amount     | Yield  | EBC |
|-------|--------------|------------|--------|-----|
| Grain | Pilsen Malt  | 2 kg (40%) | 80.5 % | 2   |
| Grain | Carapils     | 2 kg (40%) | 80 %   | 2   |
| Grain | Oats, Flaked | 1 kg (20%) | 80 %   | 2   |

## Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Cascade | 40 g   | 45 min   | 7.1 %      |
| Boil    | Cascade | 20 g   | 15 min   | 7.1 %      |
| Dry Hop | Cascade | 40 g   | 5 day(s) | 7.1 %      |