

# May APA

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **37**
- SRM **4.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.2 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **15.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pilzneński Weyermann	2 kg (39.6%)	80 %	4
Grain	Pale ale Bestmalz	3 kg (59.4%)	80 %	7
Grain	chit	0.05 kg (1%)	--- %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	22 g	45 min	7.1 %
Boil	Citra	15 g	30 min	14.2 %
Boil	Marynka	12 g	10 min	8.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	Pędy sosny	400 g	Boil	30 min
Flavor	pędy sosny	200 g	Boil	10 min

Fining	mech irlandzki	4 g	Boil	60 min
Water Agent	gips	4 g	Mash	60 min