

mojaAPA

- Gravity **12.1 BLG**
- ABV ---
- IBU **33**
- SRM **6.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **4 liter(s)**
- Trub loss **5 %**
- Size with trub loss **4.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **5.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **2.7 liter(s)**
- Total mash volume **3.6 liter(s)**

Steps

- Temp **72 C**, Time **30 min**
- Temp **68 C**, Time **30 min**

Mash step by step

- Heat up **2.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **30 min** at **68C**
- Keep mash **30 min** at **72C**
- Sparge using **3.3 liter(s)** of **76C** water or to achieve **5.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pale Malt (2 Row) US | 0.7 kg (77.8%) | 79 % | 4 |
| Grain | Amber Malt | 0.1 kg (11.1%) | 75 % | 43 |
| Grain | Briess - Wheat Malt, White | 0.1 kg (11.1%) | 85 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Marynka | 4 g | 60 min | 10 % |
| Boil | Cascade | 3 g | 30 min | 6 % |
| Dry Hop | Cascade | 5 g | 7 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |