

# OCE APA

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- Gravity **14 BLG**
- ABV ---
- IBU **41**
- SRM **5.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4.5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.6 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **71 C**, Time **30 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **71C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **25.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (50%)	80 %	4
Grain	Strzegom Pale Ale	2.5 kg (50%)	79 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ella (AUS)	33 g	15 min	14.6 %
Aroma (end of boil)	Oktawia	30 g	15 min	7.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---