

# 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  |