

APA - 12 - 5.6%

Author: SK

Type: All Grain

IBU : 61 (Tinseth)
BU/GU : 1.16
Color : 7 SRM
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 12.4 °P
Original Gravity : 12.9 °P
Final Gravity : 2.5 °P

Fermentables (8.6 kg)

7 kg - Mash - Pale Malt 3.3 SRM (81.4%)
1 kg - Mash - Carapils/Carafoam 2 SRM (11.6%)
400 g - Melanoidin 30 SRM (4.7%)
200 g - Caraamber 36 SRM (2.3%)

Hops (200 g)

60 min - 25 g - Summit - 17% (26 IBU)
30 min - 25 g - Summit - 17% (20 IBU)
10 min - 50 g - Denali - 14% (15 IBU)

Dry Hops

4 days - 100 g - Simcoe - 14.5%

Miscellaneous

Mash - 4 g - Baking Soda (NaHCO3)
Mash - 5 g - Epsom Salt (MgSO4)
Mash - 15 g - Gypsum (CaSO4)
Mash - 6 ml - Lactic Acid 80%
15 min - Boil - 1 items - Protafloc

Yeast

22 g - Fermentis Safale American US-05

Brew Monk 40L

Batch Size : 39 L
Boil Size : 46 L
Post-Boil Vol : 43.75 L

Mash Water : 33.5 L
Sparge Water : 20.98 L
Sparge Water Temp : 76 °C
Boil Time : 60 min
Total Water : 54.48 L

Brewhouse Efficiency: 75.3%
Mash Efficiency: 81.1%



7 SRM

Mash Profile

High fermentability plus mash out
65 °C - 60 min - Mash 1
67 °C - 15 min - Mash 2
72 °C - 15 min - Mash 3
77 °C - 0 min - Mash Out

Fermentation Profile

Ale
20 °C - 7 days - Primary
20 °C - 5 days - Secondary

Water Profile

Default My
Ca 70 Mg 9 Na 26 Cl 2 SO 193 HCO 88

SO/Cl ratio: 83.7
Mash pH: 5.37

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume: