

Summer APA

Batch Size: 23,00 l
Boil Size: 29,02 l
Boil Time: 60 min
Fermentation: Ale, Single Stage
Alcohol by Vol: 5,0 %
Bitterness: 31,1 IBUs
Color: 13,1 EBC

Equipment: Coobra CB3 2,5 kw
Efficiency: 72,00 %
End of Boil Vol: 25,52 l
Total Grain Weight: 5,40 kg
Final Bottling Vol: 22,00 l
Original Gravity: 1,052 SG
Final Gravity: 1,013 SG
Calories: 427,1 kcal/l



Ingredients

Amt	Name	Type	#	%/IBU
4,70 kg	Pale Ale (6,0 EBC)	Grain	1	87,0 %
0,40 kg	Cara Ruby (50,0 EBC)	Grain	2	7,4 %
0,30 kg	Cara Pale (10,0 EBC)	Grain	3	5,6 %
20,00 g	Magnum [11,00 %] - Boil 60,0 min	Hop	4	24,0 IBUs
0,30 tsp	Irish Moss (Boil 10,0 mins)	Fining	5	-
25,00 g	Brewer's Gold [4,00 %] - Boil 5,0 min	Hop	6	2,2 IBUs
25,00 g	Cascade [9,00 %] - Boil 5,0 min	Hop	7	4,9 IBUs
1,0 pkg	US West Coast Yeast (Mangrove Jack's #M44)	Yeast	8	-
25,00 g	Brewer's Gold [4,00 %] - Dry Hop 3,0 Days	Hop	9	0,0 IBUs
25,00 g	Cascade [9,00 %] - Dry Hop 3,0 Days	Hop	10	0,0 IBUs

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 19,00 l of water at 71,8 C	67,0 C	60 min
Mash Out	Heat to 76,0 C over 2 min	76,0 C	10 min

Sparge: Fly sparge with 15,43 l water at 80,0 C

Cool wort to fermentation temperature. Transfer wort to fermenter.
Add water if needed to achieve final volume of 23,00 l

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
1,0 pkg	US West Coast Yeast (Mangrove Jack's #M44)	Yeast	8	-

- Primary fermentation (14,00 days at 19,4 C)
- Secondary fermentation (10,00 days at 18,3 C)
- Age for 7,00 days at 18,3 C

Dry Hop/Bottling Ingredients

Amt	Name	Type	#	%/IBU
25,00 g	Brewer's Gold [4,00 %] - Dry Hop 3,0 Days	Hop	9	0,0 IBUs
25,00 g	Cascade [9,00 %] - Dry Hop 3,0 Days	Hop	10	0,0 IBUs

Carbonation Type: Bottle
Weight: 141,85 g
Bottling Temperature: 21,1 C

Carbonation Used: Bottle with 141,85 g Table Sugar
Age for: 30,00 days
Storage Temperature: 18,3 C

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