

#63 APA HERBATA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **21**
- SRM **6.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **20 min**
- Evaporation rate **10 %/h**
- Boil size **11.4 liter(s)**

Mash information

- Mash efficiency **63 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

Steps

- Temp **67 C**, Time **55 min**

Mash step by step

- Heat up **8.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **55 min** at **67C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **11.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.3 kg (82.1%) | 80 % | 4 |
| Grain | Biscuit Malt | 0.3 kg (10.7%) | 79 % | 45 |
| Grain | Płatki owsiane | 0.2 kg (7.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Simcoe | 25 g | 8 min | 12 % |
| Aroma (end of boil) | Citra | 10 g | 0 min | 13.5 % |
| Aroma (end of boil) | Centennial | 10 g | 0 min | 9.5 % |
| Whirlpool | Citra | 10 g | 0 min | 13.5 % |
| Whirlpool | Centennial | 10 g | 0 min | 9.5 % |
| Dry Hop | Citra | 30 g | 1 day(s) | 13.5 % |
| Dry Hop | Centennial | 30 g | 1 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|--------|---------|------------|
| FM52 | Ale | Liquid | 1000 ml | fm |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|----------------|-----|-----------|----------|
| Herb | Sencha 3g/litr | 3 g | Secondary | 1 day(s) |
| Herb | Sencha 5g/litr | 5 g | Secondary | 1 day(s) |
| Fining | whirlfloc | 1 g | Boil | 5 min |
| Herb | pożywka | 1 g | Boil | 5 min |

Notes

- Warzenie 23 V 20

Schemat fermentacji:

start 14. przeniesione do podniesienia

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Dodatki: 24h, start CC, 48h -> butelkowanie

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