

APA 07/08

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **50**
- SRM **4.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **48 liter(s)**
- Trub loss **5 %**
- Size with trub loss **55.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **68.9 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **67.5 liter(s)**
- Total mash volume **82.5 liter(s)**

Steps

- Temp **70 C**, Time **60 min**

Mash step by step

- Heat up **67.5 liter(s)** of strike water to **75.6C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **68.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 15 kg (100%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 100 g | 60 min | 7.8 % |
| Boil | Perle | 100 g | 60 min | 6.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------|------|-------|--------|------------|
| Farmgarden | Ale | Slant | 80 ml | Fermentis |

Notes

- 07 na zimno citra 200g
08 na zimno huell melon 100g + citra 100g + ekstrakt izo
Apr 8, 2024, 6:37 PM