

APA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **39**
- SRM **4.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (83.3%)	80 %	5
Grain	Monachijski	0.2 kg (6.7%)	80 %	16
Grain	Pszeniczny	0.3 kg (10%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12 %
Whirlpool	Sabro	50 g	5 min	9.5 %
Whirlpool	Cascade	50 g	5 min	6 %
Whirlpool	Amarillo	20 g	5 min	9.5 %
Dry Hop	Sabro	50 g	3 day(s)	9.5 %

Notes

- citra cos
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