

## APA (BIAB)

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **41**
- SRM **5.4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **7 liter(s) / kg**
- Mash size **29.4 liter(s)**
- Total mash volume **33.6 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **29.4 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **1.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

| Type  | Name                      | Amount        | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 4 kg (95.2%)  | 85 %  | 7   |
| Grain | Carahell                  | 0.2 kg (4.8%) | 77 %  | 70  |

### Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Strata  | 10 g   | 50 min | 15.5 %     |
| Boil                | Strata  | 10 g   | 10 min | 15.5 %     |
| Boil                | Ahtanum | 10 g   | 10 min | 4.4 %      |
| Aroma (end of boil) | Strata  | 10 g   | 20 min | 15.5 %     |
| Aroma (end of boil) | Ahtanum | 20 g   | 20 min | 4.4 %      |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 11.5 g | Fermentis  |

### Notes

- Nie powinno chyba wyjść tak gorzkie. Według aplikacji gotowanie chmielu i dodanie "na smak" daje ten sam poziom goryczki, ale tak chyba nie jest.  
Dopiszę jak było gdy spróbuję.  
*Apr 3, 2022, 5:58 PM*