

# APA dla świeżaków

---

- Gravity **13.3 BLG**
- ABV ---
- IBU **56**
- SRM **6.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.2 liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **28.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (90.9%)	79 %	6
Grain	Strzegom Pszeniczny	0.25 kg (4.5%)	81 %	6
Grain	Strzegom Karmel 30	0.25 kg (4.5%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	60 min	11.2 %
Aroma (end of boil)	Simcoe	25 g	35 min	11.4 %
Whirlpool	Simcoe	35 g	15 min	11.4 %
Dry Hop	Simcoe	40 g	0 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis	Ale	Dry	11.5 g	fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	irlandzki mech	5 g	Boil	5 min

## Notes

- dłuższe chmielenie przez problemy z chłodnicą.  
120g cukru do refermentacji (17l), nagazowanie poprawne.

Z 2 litrów odpadków zrobione 4 listy imbirowego(470g soku, 100g ksylitolu)  
*Oct 13, 2016, 12:12 PM*