

# APA miętowa

- Gravity **11.4 BLG**
- ABV ---
- IBU **42**
- SRM **6**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **15.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **12.5 liter(s)**

## Steps

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

## Mash step by step

- Heat up **10 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **15.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg (60%)	81 %	4
Grain	Monachijski	0.2 kg (8%)	80 %	16
Grain	Strzegom Wiedeński	0.2 kg (8%)	79 %	10
Grain	Strzegom Karmel 30	0.2 kg (8%)	75 %	30
Grain	Barley, Flaked	0.2 kg (8%)	70 %	4
Grain	Pszoniczny	0.2 kg (8%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	5 g	60 min	12 %
Boil	Cascade	5 g	20 min	6 %
Boil	Citra	5 g	20 min	12 %
Aroma (end of boil)	Citra	5 g	10 min	12 %
Aroma (end of boil)	Amarillo	5 g	10 min	9.5 %
Whirlpool	Cascade	5 g	0 min	6 %
Dry Hop	Amarillo	10 g	7 day(s)	9.5 %
Dry Hop	Cascade	10 g	7 day(s)	6 %
Boil	Amarillo	5 g	20 min	9.5 %
Aroma (end of boil)	mięta	5 g	10 min	1 %

Whirlpool	mięta	5 g	0 min	1 %
Aroma (end of boil)	Cascade	5 g	10 min	6 %
Whirlpool	Citra	5 g	0 min	12 %
Whirlpool	Amarillo	5 g	0 min	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	6 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	3 g	Boil	15 min
Water Agent	gips piwowarski	3 g	Mash	60 min

### Notes

- Opcja na upały, lekkie, cytrusowe - miętowe  
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