

# APA wędzona

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **48**
- SRM **5.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **34 liter(s)**

## Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Steps

- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **20.8 liter(s)** of **76C** water or to achieve **34 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (75.8%)	85 %	7
Grain	słód krótki	0.25 kg (3.8%)	85 %	5
Grain	Słód Wędzony Steinbach	0.25 kg (3.8%)	80 %	5
Grain	Monachijski	0.5 kg (7.6%)	80 %	16
Grain	Płatki owsiane	0.6 kg (9.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %
Boil	Citra	33 g	15 min	12 %
Boil	Centennial	30 g	10 min	10.5 %
Boil	Centennial	45 g	5 min	10.5 %
Whirlpool	Centennial	45 g	0 min	10.5 %
Aroma (end of boil)	Centennial	45 g	0 min	10.5 %
Dry Hop	Cascade	50 g	3 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Notes

- blg początkowe 12 odfermentowało do 2  
*Apr 17, 2018, 1:59 PM*