

APA wędzona

- 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