

# APA weselna

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- Gravity **11.7 BLG**
- ABV ---
- IBU **32**
- SRM **6.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	5 kg (90.9%)	80 %	8
Grain	Karmelowy Jasny 30EBC	0.5 kg (9.1%)	75 %	35

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	14.2 %
Boil	Simcoe	10 g	20 min	13.3 %
Boil	Cascade	10 g	5 min	7.2 %
Aroma (end of boil)	Cascade	10 g	0 min	7.2 %
Aroma (end of boil)	Citra	10 g	0 min	14.2 %
Aroma (end of boil)	Simcoe	30 g	0 min	13.3 %
Dry Hop	Citra	25 g	4 day(s)	14.2 %
Dry Hop	Simcoe	10 g	4 day(s)	13.3 %
Dry Hop	Cascade	10 g	4 day(s)	7.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis