

APA z herbatą test

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **43**
- SRM **8.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **39.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.8 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **23.1 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **24.2 liter(s)** of **76C** water or to achieve **39.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneńsk Weyerman	1 kg (13%)	81 %	4
Grain	Weyermann Pale Ale malt	3 kg (39%)	80 %	5
Grain	Golden ale	1 kg (13%)	75 %	10
Grain	Caramel pale	0.5 kg (6.5%)	75 %	8
Grain	Pale cookie	0.5 kg (6.5%)	75 %	9
Grain	Viking Pale Ale malt	0.5 kg (6.5%)	80 %	5
Grain	Red ale	1.2 kg (15.6%)	70 %	70

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Mosaic	20 g	35 min	12.1 %
First Wort	Citra	15 g	35 min	13.5 %
Whirlpool	Mosaic	16 g	5 min	12.1 %
Whirlpool	Citra	9 g	35 min	13.5 %
Boil	Mosaic	10 g	60 min	12.1 %
Dry Hop	Citra	26 g	3 day(s)	13.5 %
Dry Hop	Mosaic	25 g	5 day(s)	12.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis