

Awaryjna APA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **42**
- SRM **3.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

Steps

- Temp **63 C**, Time **60 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (88.9%) | 85 % | 5 |
| Grain | Weyermann - Carapils | 0.5 kg (11.1%) | 75 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|---------|--------|------------|
| Boil | Galaxy | 19 g | 60 min | 14.5 % |
| Aroma (end of boil) | Citra | 23.75 g | 5 min | 12 % |
| Aroma (end of boil) | Nelson Sauvín | 30 g | 5 min | 11.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|------|--------|--------|--------------|
| WLP001 - California Ale Yeast | Ale | Liquid | 500 ml | Starter 1,3l |

Starter kręcony od północy w środę do piątku późnego wieczora. Następnie wstawiony do lodówki na dobę. Dekantacja, do fermentora poszły tylko drożdże z niewielką ilością startera. Pewnie mniej niż 0,5l.

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------------------|--------|---------|--------|
| Fining | Whirlfloc 0.5 tabletki | 5 g | Boil | 5 min |
| Other | Wyeast Nutrient | 3.5 g | Boil | 10 min |