

# BLACKCURRANT APA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **50**
- SRM **4.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **68 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (89.3%)  | 80 %  | 6   |
| Grain | Platki owsiane       | 0.3 kg (5.4%) | 85 %  | 3   |
| Grain | Viking Wheat Malt    | 0.3 kg (5.4%) | 83 %  | 5   |

## Hops

| Use for   | Name                   | Amount | Time     | Alpha acid |
|---|------------------------|--------|----------|------------|
| Boil  | Columbus/Tomahawk/Zeus | 20 g   | 60 min   | 15.5 %     |
| Boil  | Columbus/Tomahawk/Zeus | 10 g   | 30 min   | 15.5 %     |
| Boil  | Citra                  | 10 g   | 20 min   | 12 %       |
| Boil  | Cascade                | 10 g   | 15 min   | 6 %        |
| Whirlpool   | Citra                  | 40 g   | 0 min    | 12 %       |
| dodac przy 72 stopniach, przerwac chlodzenie na 40min |                        |        |          |            |
| Whirlpool   | Cascade                | 40 g   | 0 min    | 6 %        |
| dodac przy 72 stopniach, przerwac chlodzenie na 40min |                        |        |          |            |
| Dry Hop   | Citra                  | 50 g   | 3 day(s) | 12 %       |
| Dry Hop   | Cascade                | 50 g   | 3 day(s) | 6 %        |

## Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

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

### Extras

| Type   | Name                     | Amount | Use for   | Time      |
|--------|--------------------------|--------|-----------|-----------|
| Fining | mech irlandzki           | 4 g    | Boil      | 12 min    |
| Flavor | mrożona czarna porzeczka | 2400 g | Secondary | 12 day(s) |

### Notes

- burzliwa min. 14dni  
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