

Brut APA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **25**
- SRM **2.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.2 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **77 C**, Time **0 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **0 min** at **77C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Weyermann	2.7 kg (75%)	80 %	3
Grain	Płatki ryżowe	0.6 kg (16.7%)	87 %	0.7
Grain	Weyermann pszeniczny jasny	0.3 kg (8.3%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Citra	11 g	60 min	12 %
Boil	Citra	5 g	5 min	12 %
Boil	Citra	11 g	5 min	12 %
Aroma (end of boil)	Citra	30 g	0 min	12 %
Whirlpool	Nelson Sauvín	50 g	0 min	11 %
Whirlpool	Citra	14 g	0 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12 g	---

Notes

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

- Burzliwa 16-23st. 14 dni
Cicha 20-18 st. 7 dni
6st. 3dni Galaxy 50 gr.
Nov 2, 2021, 3:31 PM