

Dekoks APA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **41**
- SRM **5**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **6 %**
- Size with trub loss **22.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **54 C**, Time **10 min**
- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **59.7C**
- Add grains
- Keep mash **10 min** at **54C**
- Keep mash **15 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-------------|-------|-----|
| Grain | Viking Pale Ale malt | 7 kg (100%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Hallertau | 100 g | 60 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--|------|------|--------|------------|
| Lallemand - Lalbrew London English-style | Ale | Dry | 10 g | Lallemand |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 5 g | Boil | 20 min |

Notes

- zacieranie dekokcyjne
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