

Extremely Aromatic Continuously Hopped APA

- Gravity **11.2 BLG**
- ABV ---
- IBU **45**
- SRM **12.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **66 C**, Time **75 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **75 min** at **66C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------------|-----------------|-------|-----|
| Grain | Strzegom Pale Ale | 3.9 kg (81.1%) | --- % | 6 |
| Grain | Strzegom pszeniczny | 0.4 kg (8.3%) | --- % | 6 |
| Grain | Karmelowy Ciemny Special B (Belgia) | 0.2 kg (4.2%) | --- % | 350 |
| Grain | Weyermann - Carapils | 0.311 kg (6.5%) | --- % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Simcoe | 1 g | 45 min | 13.2 % |
| Boil | Simcoe | 1 g | 44 min | 13.2 % |
| Boil | Simcoe | 1 g | 43 min | 13.2 % |
| Boil | Simcoe | 1 g | 42 min | 13.2 % |
| Boil | Simcoe | 1 g | 41 min | 13.2 % |
| Boil | Simcoe | 1 g | 40 min | 13.2 % |
| Boil | Simcoe | 1 g | 39 min | 13.2 % |
| Boil | Simcoe | 1 g | 38 min | 13.2 % |
| Boil | Simcoe | 1 g | 37 min | 13.2 % |
| Boil | Simcoe | 1 g | 36 min | 13.2 % |
| Boil | Simcoe | 1 g | 35 min | 13.2 % |

| | | | | |
|---------|---------|--------|----------|--------|
| Boil | Simcoe | 1 g | 34 min | 13.2 % |
| Boil | Simcoe | 1 g | 33 min | 13.2 % |
| Boil | Simcoe | 1 g | 32 min | 13.2 % |
| Boil | Simcoe | 1 g | 31 min | 13.2 % |
| Boil | Simcoe | 1 g | 30 min | 13.2 % |
| Boil | Simcoe | 1 g | 29 min | 13.2 % |
| Boil | Simcoe | 1 g | 28 min | 13.2 % |
| Boil | Simcoe | 1 g | 27 min | 13.2 % |
| Boil | Simcoe | 1 g | 26 min | 13.2 % |
| Boil | Simcoe | 1 g | 25 min | 13.2 % |
| Boil | Simcoe | 1 g | 24 min | 13.2 % |
| Boil | Simcoe | 1 g | 23 min | 13.2 % |
| Boil | Simcoe | 1 g | 22 min | 13.2 % |
| Boil | Simcoe | 1 g | 21 min | 13.2 % |
| Boil | Citra | 1 g | 20 min | 13.5 % |
| Boil | Citra | 1 g | 19 min | 13.5 % |
| Boil | Citra | 1 g | 18 min | 13.5 % |
| Boil | Citra | 1 g | 17 min | 13.5 % |
| Boil | Citra | 1 g | 16 min | 13.5 % |
| Boil | Citra | 1 g | 15 min | 13.2 % |
| Boil | Citra | 1 g | 14 min | 13.2 % |
| Boil | Citra | 1 g | 13 min | 13.2 % |
| Boil | Citra | 1 g | 12 min | 13.2 % |
| Boil | Citra | 1 g | 11 min | 13.2 % |
| Boil | Cascade | 1 g | 10 min | 8.3 % |
| Boil | Cascade | 1 g | 9 min | 8.3 % |
| Boil | Cascade | 1 g | 8 min | 8.3 % |
| Boil | Cascade | 1 g | 7 min | 8.3 % |
| Boil | Cascade | 1 g | 6 min | 8.3 % |
| Boil | Cascade | 1 g | 5 min | 8.3 % |
| Boil | Cascade | 1 g | 4 min | 8.3 % |
| Boil | Cascade | 1 g | 3 min | 8.3 % |
| Boil | Cascade | 1 g | 2 min | 8.3 % |
| Boil | Cascade | 1 g | 1 min | 8.3 % |
| Dry Hop | Simcoe | 66.6 g | 4 day(s) | 13.2 % |
| Dry Hop | Citra | 66.6 g | 4 day(s) | 13.5 % |
| Dry Hop | Cascade | 66.6 g | 4 day(s) | 8.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 10.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Fining | Mech irlandzki | 5 g | Boil | 15 min |
| Water Agent | Gips piwowarski | 5 g | Mash | --- |