

Hazy APA #1 (Amora Preta) - Browar na Wyżynie

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **25**
- SRM **4.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **4 %**
- Size with trub loss **22.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **27.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|---------------|-------|-----|
| Grain | pale ale Viking Malt | 4 kg (75.5%) | 80 % | 6 |
| Grain | dekstrynowy Viking Malt | 0.5 kg (9.4%) | 79 % | 16 |
| Grain | Płatki owsiane | 0.4 kg (7.5%) | 70 % | 3 |
| Grain | Płatki orkiszowe pełnoziarniste błyskawiczne | 0.4 kg (7.5%) | 70 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|--------------------------|--------|----------|------------|
| First Wort | Amora Preta (Polishhops) | 10 g | 100 min | 9.9 % |
| Boil | Amora Preta (Polishhops) | 20 g | 20 min | 9.9 % |
| Whirlpool | Amora Preta (Polishhops) | 70 g | 0 min | 9.9 % |
| Dry Hop | Amora Preta (Polishhops) | 100 g | 3 day(s) | 9.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|---------|------------------|
| FM12 W szkocką kratę | Ale | Liquid | 1000 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------------------------------|--------|---------|--------|
| Water Agent | siarczan wapnia | 2 g | Mash | 60 min |
| Water Agent | chlerek wapnia | 6 g | Mash | 60 min |
| Water Agent | kw. fosforowy 75% zacier | 5 g | Mash | 60 min |
| Water Agent | kw. fosforowy 75% wysładzanie | 2 g | Mash | 60 min |
| Other | siarczan cynku | 2 g | Boil | 0 min |

Notes

- Whirlpool 30 minut temp. <80C
<https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=XMKYKM0>
Ca+2 Mg+2 Na+ Cl- SO4-2 HCO
Actual 58.4 0.0 131.0 99.4 58.0 0.055
Mash pH *: 5.25
SO42-/Cl- ratio: 0.6 Very Malty
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