

SH Idaho#7 APA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **28**
- SRM **3.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **7 %**
- Size with trub loss **25.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.6 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **20.7 liter(s)**

Steps

- Temp **68 C**, Time **666 min**
- Temp **78 C**, Time **25 min**

Mash step by step

- Heat up **16.1 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **666 min** at **68C**
- Keep mash **25 min** at **78C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.6 kg (56.5%) | 80 % | 4 |
| Grain | Płatki owsiane | 1 kg (21.7%) | 85 % | 3 |
| Grain | Castle Malting Wheat Blanc | 1 kg (21.7%) | 83 % | 5.5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Idaho#7 | 15 g | 50 min | 13.7 % |
| Boil | Idaho#7 | 10 g | 15 min | 13.7 % |
| Boil | Idaho#7 | 10 g | 5 min | 13.7 % |
| Aroma (end of boil) | Idaho#7 | 15 g | 0 min | 13.7 % |
| Dry Hop | Idaho#7 | 25 g | 3 day(s) | 13.7 % |
| Dry Hop | Idaho#7 | 25 g | 5 day(s) | 13.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|------|------|--------|------------|
| Danstar BRY-97 | Ale | Dry | 11 g | danstar |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------|--------|---------|--------|
| Fining | whirlfloc | 2.38 g | Boil | 10 min |
| Other | vitamon combi | 5 g | Boil | 5 min |