

Sweet APA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **41**
- SRM **5.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **11.6 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	3.65 kg (73%)	80 %	5
Grain	Viking Caramel 30EBC	0.8 kg (16%)	75 %	30
Grain	Viking Dextrine	0.55 kg (11%)	79 %	13

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	65 min	13 %
Aroma (end of boil)	Saaz (USA)	50 g	15 min	3.75 %
Aroma (end of boil)	Chinook	20 g	10 min	13 %
Whirlpool	Centennial	30 g	10 min	10.5 %
Dry Hop	Mosaic	50 g	6 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	30 ml	Fermentum Mobile
Ewentualnie Wyeast 1056 American Ale yeast				

Extras

Type	Name	Amount	Use for	Time
Water Agent	kwas mlekowy	3 g	Mash	65 min
Water Agent	Chlorek wapnia 33%	3 g	Boil	65 min
Fining	Mech irlandzki	4 g	Boil	10 min

Notes

- Przy zacieraniu dodać kwasu mlekowego do uzyskania pH5,3. Przy gotowaniu ustawić pH5,0 używając chlorku wapnia/kwasu mlekowego. Fermentacja 7 dni 19st, 14 dni 14st. Ewentualnie klarować żelatyną.
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