

# WAPA

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- Gravity **13.8 BLG**
- ABV ---
- IBU **28**
- SRM **4.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **4 min**

## Mash step by step

- Heat up **14.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **4 min** at **76C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.2 kg (68.1%)	80 %	5
Grain	Strzegom Monachijski typ II	0.5 kg (10.6%)	79 %	22
Grain	Pszeniczny	1 kg (21.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	30 g	60 min	5 %
Boil	Aramis	30 g	15 min	5.9 %
Boil	Cosmic Blend	50 g	0 min	7.9 %
Dry Hop	Lemon drop	50 g	4 day(s)	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Notes

- Wild Apa - chmiel Hallertau z przydomowego zbioru, lekkie, sesyjne piwko z niską goryczką i (mam nadzieję) uderzeniem ameryki w aromacie.  
*Feb 21, 2017, 7:22 PM*