

hobby APA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **40**
- SRM **3.4**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Heidelberg	4 kg (72.7%)	78.5 %	2
Grain	Briess - Pale Ale Malt	1 kg (18.2%)	78 %	7
Grain	Chit Malt	0.5 kg (9.1%)	50 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	50 g	15 min	12 %
Aroma (end of boil)	Citra	50 g	1 min	12 %
Aroma (end of boil)	Simcoe	50 g	1 min	13.2 %
Aroma (end of boil)	Mosaic	50 g	1 min	10 %
Whirlpool	Mosaic	50 g	---	10 %
Whirlpool	Simcoe	50 g	---	13.2 %
Dry Hop	Citra	50 g	1 day(s)	12 %
Dry Hop	Simcoe	100 g	2 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale K-97	Ale	Dry	23 g	Fermentis
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Notes

- Woda

Ca 100
MG 15
Na 10
Cl 60
SO4 200
HCO3 10

Temperatura

16 C 3
18 C - 4 dni
20 C 5 dni
cold crash
Apr 11, 2025, 3:30 PM