

sommer fest 7 - apa talusmosaic 8 saison 9 apa citra

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **36**
- SRM **3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **75.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **28.2 liter(s)**
- Total mash volume **42.3 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **28.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **5 min** at **78C**
- Sparge using **61.8 liter(s)** of **76C** water or to achieve **75.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	11 kg (78%)	80.5 %	2
Grain	Briess - Vienna Malt	1 kg (7.1%)	77.5 %	7
Grain	Briess - 2 Row Carapils Malt	1 kg (7.1%)	75 %	3
Grain	Barley, Flaked	1.1 kg (7.8%)	70 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	100 g	30 min	11 %
Aroma (end of boil)	Mosaic 2020	50 g	2 min	11.2 %
Aroma (end of boil)	Talus 2020	50 g	2 min	8 %
Dry Hop	Mosaic 2020	50 g	3 day(s)	11.2 %
Dry Hop	Talus 2020	50 g	3 day(s)	8 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP PC Belgian Saison III Yeast	Ale	Liquid	1500 ml	White Labs

WLP067 COASTAL HAZE ALE YEAST BLEND	Ale	Liquid	3000 ml	White Labs
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Notes

- Uwarzone 1.04.21 wyszło około 60 l 12 blg po rozcienczeniu.
 Probka
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