

#9 APA OZI

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **34**
- SRM **5.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **0 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.3 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **27.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (51.7%)	80 %	5
Grain	Viking Wheat Malt	1 kg (17.2%)	83 %	5
Grain	Viking Munich Malt	1 kg (17.2%)	78 %	18
Grain	Rye, Flaked	0.4 kg (6.9%)	78.3 %	4
Grain	Oats, Flaked	0.4 kg (6.9%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Oktawia	15 g	60 min	7.1 %
Boil	Oktawia	15 g	60 min	7.1 %
Boil	Zula	50 g	10 min	8.3 %
Boil	Izabella	50 g	10 min	5.1 %
Dry Hop	Oktawia	20 g	3 day(s)	7.1 %
Dry Hop	Zula	50 g	3 day(s)	8.3 %
Dry Hop	Izabella	50 g	3 day(s)	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP518 - Opshaug Kveik Ale	Ale	Slant	200 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Fining	Wirflock	0.5 g	Boil	10 min
Flavor	Skórka pomarańczy	20 g	Boil	5 min

Notes

- woda oaza,biedronka(18/18)
gips piwowarski 2,5/2.5
sól 1/1

wysłodzone do 29 litrów, zostało bardzo dużo osadu po zlaniu do fermentora stąd 21 litrów
May 31, 2021, 2:49 PM

- Można dodać więcej skórki pomarańczy
Jun 27, 2021, 7:56 PM