apa kiwi

- Gravity **13.3 BLG**
- ABV **---**
- IBU **44**
- SRM **7.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **10 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **65 C**, Time **70 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **21.3 liter(s)** of **76C** water or to achieve **34.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg *(46.2%)*	85 %	7
Grain	Strzegom Pale Ale	1 kg *(15.4%)*	79 %	6
Grain	Strzegom Monachijski typ I	1.5 kg *(23.1%)*	79 %	16
Grain	Weyermann pszeniczny jasny	1 kg *(15.4%)*	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	30 g	40 min	13.1 %
Boil	Citra	30 g	10 min	12 %
Aroma (end of boil)	Equinox	20 g	1 min	13.1 %
Aroma (end of boil)	Sorachi Ace	30 g	1 min	10 %
Aroma (end of boil)	Citra	30 g	1 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
fermentis us-05	Ale	Dry	11.5 g	---

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Flavor	kiwi	1200 g	Secondary	6 day(s)
Flavor	mango	1200 g	Secondary	6 day(s)

Notes

- robimy pulpe z kiwi i mago a następnie pasteryzujemy w 80-90 C przez 30 min, dzielimy warkę na dwie po 12 litrów do jednej dodajemy kiwi a do drugiej mango.
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