

Fast&hazy APA

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **34**
- SRM **3.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **45 min**
- Evaporation rate **10 %/h**
- Boil size **18.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

Steps

- Temp **69 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **10.2 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **45 min** at **69C**
- Keep mash **5 min** at **78C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **18.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (44.1%)	80 %	5
Grain	Strzegom Wiedeński	0.3 kg (8.8%)	79 %	10
Grain	Płatki orkiszowe	0.3 kg (8.8%)	60 %	4
Grain	Strzegom Pilzneński	1.3 kg (38.2%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	5 g	45 min	14.4 %
Aroma (end of boil)	Citra	20 g	10 min	12.1 %
Aroma (end of boil)	Simcoe	10 g	10 min	14.4 %
Whirlpool	Citra	30 g	1 min	12.1 %
Whirlpool	Mosaic	20 g	1 min	12.4 %
Whirlpool	Simcoe	15 g	1 min	14.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Dry	11 g	Lallemand

Notes

- Chmiele na whirlpool dodane po obniżeniu temp. brzezki do 80° na 20 minut
Apr 5, 2025, 3:33 PM