

APA 2015

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **73**
- SRM **6.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **25.3 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **80 C**, Time **1 min**

Mash step by step

- Heat up **19 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **80C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (79.1%)	75 %	6.5
Grain	Monachijski typ II 20-25 EBC Weyermann	1 kg (15.8%)	75 %	20
Grain	Weyermann pszeniczny jasny	0.25 kg (4%)	75 %	4
Grain	Acid Malt	0.07 kg (1.1%)	58.7 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	40 min	13 %
Boil	Citra	30 g	20 min	12 %
Boil	Cascade	30 g	20 min	6 %
Boil	Cascade	30 g	5 min	6 %
Dry Hop	Cascade	30 g	5 day(s)	6 %
Dry Hop	Citra	40 g	5 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	7 g	Fermentis

Notes

- - za mało goryczki i aromatu
 - - za duża temp. fermentacji - zielone jabłko
- Aug 1, 2017, 11:21 AM*