

APA po przerwie

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **41**
- SRM **6.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **64 C**, Time **60 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	6 kg (85.7%)	85 %	7
Grain	Weyermann - Carahell	1 kg (14.3%)	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	10.6 %
Aroma (end of boil)	Amarillo	100 g	5 min	9.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	safale suche

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	4 g	Mash	60 min