

apa 2

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **38**
- SRM **7.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **12.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.5 liter(s)**
- Total mash volume **12.2 liter(s)**

Steps

- Temp **68 C**, Time **55 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **9.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **55 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **12.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (74.1%)	80 %	5
Grain	Monachijski	0.5 kg (18.5%)	80 %	16
Grain	carmel	0.2 kg (7.4%)	78 %	90

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	8 g	30 min	12 %
Boil	Chinook	8 g	60 min	13 %
Dry Hop	Nugget	15 g	4 day(s)	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	15 ml	---

Extras

Type	Name	Amount	Use for	Time
Other	truskawka	80 g	Secondary	4 day(s)

Notes

- polowa warki ok 5 L , fermentator 8g nugget , 100g truskawka
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