Weselna APA I

- Gravity **11.9 BLG**
- ABV **---**
- IBU **42**
- SRM **11.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **13.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.7 kg *(84.1%)*	80 %	5
Grain	Strzegom Karmel 150	0.7 kg *(15.9%)*	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	13 %
Aroma (end of boil)	Amarillo	15 g	5 min	9.5 %
Aroma (end of boil)	Chinook	15 g	5 min	13 %
Aroma (end of boil)	Citra	15 g	5 min	12 %
Aroma (end of boil)	Equinox	15 g	5 min	13.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	---

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