

APA

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **31**
- SRM **5.3**
- 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 **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

Steps

- Temp **67 C**, Time **20 min**
- Temp **68 C**, Time **75 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **11.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **20 min** at **67C**
- Keep mash **75 min** at **68C**
- Keep mash **5 min** at **75C**
- Sparge using **17.9 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	3.2 kg (86.5%)	80 %	5
Grain	Słód Caramunich Typ II Weyermann	0.15 kg (4.1%)	73 %	120
Grain	Caramel/Crystal Malt - 20L	0.15 kg (4.1%)	75 %	39
Grain	Płatki orkiszowe	0.2 kg (5.4%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka	15 g	60 min	10 %
Boil	Cascade PL	20 g	30 min	5.2 %
Boil	Cascade PL	20 g	1 min	5.2 %
Dry Hop	Cascade PL	80 g	7 day(s)	5.2 %
Dry Hop	Simcoe	50 g	7 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	10 g	---

Extras

Type	Name	Amount	Use for	Time
Other	Mech irlandzki	5 g	Boil	10 min

Notes

- 4,5g Glukozy na 1L Piwa
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