

APA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **23**
- SRM **6.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **27.7 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **21.5 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4.5 kg (73.2%)	80 %	7
Grain	Strzegom Monachijski typ I	1 kg (16.3%)	79 %	16
Grain	Biscuit Malt	0.15 kg (2.4%)	79 %	50
Grain	Płatki pszeniczne	0.5 kg (8.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	20 min	13.2 %
Dry Hop	Citra	20 g	5 day(s)	12 %
Dry Hop	Citra	30 g	2 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	5 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	15 min

Notes

- wysładzanie wraz z 5 gram simcoe.
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