

## APA (BIAB)

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **41**
- SRM **5.4**
- 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 **15 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **7 liter(s) / kg**
- Mash size **29.4 liter(s)**
- Total mash volume **33.6 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **29.4 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **1.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (95.2%)	85 %	7
Grain	Carahell	0.2 kg (4.8%)	77 %	70

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Strata	10 g	50 min	15.5 %
Boil	Strata	10 g	10 min	15.5 %
Boil	Ahtanum	10 g	10 min	4.4 %
Aroma (end of boil)	Strata	10 g	20 min	15.5 %
Aroma (end of boil)	Ahtanum	20 g	20 min	4.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	Fermentis

### Notes

- Nie powinno chyba wyjść tak gorzkie. Według aplikacji gotowanie chmielu i dodanie "na smak" daje ten sam poziom goryczki, ale tak chyba nie jest.  
Dopiszę jak było gdy spróbuję.  
*Apr 3, 2022, 5:58 PM*