

APA (pierwsze piwo)

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **41**
- SRM **5.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **17.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny Bestmalz	0.5 kg (8.7%)	85 %	4.5
Grain	Weyermann - Caraamber	0.25 kg (4.3%)	75 %	65
Grain	Strzegom Pale Ale	5 kg (87%)	79 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	60 min	12.4 %
Boil	Citra	20 g	30 min	12.5 %
Aroma (end of boil)	Citra	10 g	15 min	12.5 %
Aroma (end of boil)	Simcoe	10 g	0 min	12.4 %
Aroma (end of boil)	Citra	10 g	0 min	12.5 %
Dry Hop	Citra	10 g	4 day(s)	12.5 %
Dry Hop	Simcoe	10 g	4 day(s)	12.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	11.5 g	Safale