

Belgian APA

- Gravity **13.9 BLG**
- ABV ---
- IBU **30**
- SRM **15.2**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński | 2.5 kg (47.2%) | 80 % | 2.5 |
| Grain | Strzegom Monachijski typ I | 1 kg (18.9%) | 79 % | 14 |
| Grain | Strzegom Wiedeński | 1 kg (18.9%) | 79 % | 10 |
| Grain | Aroma CastleMalting | 0.2 kg (3.8%) | 78 % | 100 |
| Grain | Special B Malt | 0.2 kg (3.8%) | 65.2 % | 315 |
| Grain | Biscuit Castle 50 EBC | 0.2 kg (3.8%) | 68 % | 50 |
| Grain | Pszeniczny Strzegom 3-6 EBC | 0.2 kg (3.8%) | 70 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------------------------|--------|-----------|------------|
| Boil | Saaz (Czech Republic) 2014 | 20 g | 60 min | 2.88 % |
| Boil | Centennial 2014 | 25 g | 30 min | 8.5 % |
| Boil | Citra | 10 g | 10 min | 12.5 % |
| Dry Hop | Citra | 20 g | 14 day(s) | 12.5 % |
| Dry Hop | Citra | 20 g | 7 day(s) | 12.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale | Dry | 11.5 g | Safbrew |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|-----------|----------|
| Fining | mech irlandzki | 5 g | Boil | 10 min |
| Flavor | płatki dębowe | 20 g | Secondary | 7 day(s) |