

BLACKCURRANT APA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **50**
- SRM **4.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **68 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (89.3%)	80 %	6
Grain	Platki owsiane	0.3 kg (5.4%)	85 %	3
Grain	Viking Wheat Malt	0.3 kg (5.4%)	83 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	10 g	30 min	15.5 %
Boil	Citra	10 g	20 min	12 %
Boil	Cascade	10 g	15 min	6 %
Whirlpool	Citra	40 g	0 min	12 %
dodac przy 72 stopniach, przerwac chlodzenie na 40min				
Whirlpool	Cascade	40 g	0 min	6 %
dodac przy 72 stopniach, przerwac chlodzenie na 40min				
Dry Hop	Citra	50 g	3 day(s)	12 %
Dry Hop	Cascade	50 g	3 day(s)	6 %

Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	4 g	Boil	12 min
Flavor	mrożona czarna porzeczka	2400 g	Secondary	12 day(s)

Notes

- burzliwa min. 14dni
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