

Citrusy APA - TB

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **39**
- SRM **3.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **26.2 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (58.1%) | 80 % | 5 |
| Grain | Strzegom Pilzneński | 1.3 kg (30.2%) | 80 % | 4 |
| Grain | Strzegom Pszeniczny | 0.5 kg (11.6%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Chinook | 10 g | 60 min | 13 % |
| Aroma (end of boil) | Cascade | 40 g | 10 min | 6 % |
| Whirlpool | Chinook | 30 g | 10 min | 13 % |
| Whirlpool | Citra | 40 g | 10 min | 12 % |
| Dry Hop | Cascade | 40 g | 3 day(s) | 6 % |
| Dry Hop | Citra | 40 g | 3 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------------------------------|--------|---------|------|
| Other | Kwas fosforowy - zacieranie | 1 g | Mash | --- |
| Other | Kwas fosforowy - wysładzanie | 1 g | Mash | --- |

Notes

- Gotowiec z Twojbrowar.pl
Przed gotowaniem: 10,4/26L
Po gotowaniu: 12,4/21L
Warzono: 19.09.2023

Przelane na cichą 1.10.2023
Chmiel na zimną dodano 3.10.2023
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