

Danielowe - APA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **30**
- SRM **5.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.7 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **36.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **27.4 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **22.6 liter(s)** of **76C** water or to achieve **36.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 6.6 kg (96.4%) | 85 % | 7 |
| Grain | Carahell | 0.25 kg (3.6%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Chinook | 5 g | 15 min | 13 % |
| Aroma (end of boil) | Mosaic | 16 g | 60 min | 10 % |
| Aroma (end of boil) | Citra | 16 g | 60 min | 12 % |
| Dry Hop | Citra | 15 g | 4 day(s) | 12 % |
| Dry Hop | Mosaic | 15 g | 4 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|------|---------|------------|
| Fermentis us-05 | Ale | Dry | 11.09 g | Fermentis |

Notes

- Fermentacja burzliwa 18-21 st. C, 7-10 dni
Fermentacja cicha 18-21 st. C, 7 dni
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