

Pierwsze APA v.2

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **32**
- SRM **5.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Steps

- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 3.5 kg (74.5%) | 79 % | 6 |
| Grain | Strzegom Wiedeński | 1 kg (21.3%) | 79 % | 10 |
| Grain | Strzegom Karmel 30 | 0.2 kg (4.3%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Warrior | 13 g | 60 min | 15.5 % |
| Aroma (end of boil) | Citra | 10 g | 10 min | 13.5 % |
| Aroma (end of boil) | Mosaic | 10 g | 10 min | 11.3 % |
| Whirlpool | Citra | 15 g | 0 min | 13.5 % |
| Whirlpool | Mosaic | 15 g | 0 min | 11.3 % |
| Whirlpool | Cascade | 15 g | 0 min | 7.5 % |
| Dry Hop | Citra | 25 g | 3 day(s) | 13.5 % |
| Dry Hop | Mosaic | 25 g | 3 day(s) | 11.3 % |
| Dry Hop | Cascade | 60 g | 3 day(s) | 7.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------|-----|-----|--------|-----------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |
|--------------|-----|-----|--------|-----------|