

Recycling APA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **59**
- SRM **6.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **24.7 liter(s)**

Steps

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

Mash step by step

- Heat up **18.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Malteurop	5 kg (81%)	80 %	6
Grain	Strzegom Wiedeński	1 kg (16.2%)	79 %	10
Grain	Strzegom Karmel 150	0.17 kg (2.8%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10.5 %
Boil	Mosaic	20 g	20 min	11.8 %
Boil	Citra	20 g	20 min	14.2 %
Boil	Lublin (Lubelski)	20 g	0 min	2.4 %
Boil	Citra	20 g	0 min	14.2 %
Boil	Mosaic	20 g	0 min	11.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

Notes

- 165g glukoza; 25L - 2.5v cO2
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