

SINGLE HOP APA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **34**
- SRM **4.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **21.9 liter(s)** of **76C** water or to achieve **34.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------|----------------|-------|-----|
| Grain | Briess - Victory Malt | 0.19 kg (2.8%) | 75 % | 55 |
| Adjunct | Pszenica niestodowana | 0.5 kg (7.5%) | 75 % | 3 |
| Grain | Strzegom Pale Ale | 5 kg (74.7%) | 79 % | 6 |
| Grain | Viking Pale Ale malt | 1 kg (14.9%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil | Mosaic | 10 g | 60 min | 10 % |
| Boil | Mosaic | 10 g | 45 min | 10 % |
| Boil | Mosaic | 10 g | 30 min | 10 % |
| Boil | Mosaic | 30 g | 15 min | 10 % |
| Boil | Mosaic | 20 g | 0 min | 10 % |
| Dry Hop | Mosaic | 40 g | 4 day(s) | 10 % |
| Dry Hop | Mosaic | 30 g | 3 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

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

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 5 g | Boil | 15 min |