

Sztos:)APA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **46**
- SRM **4**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **50 C**, Time **5 min**
- Temp **56 C**, Time **15 min**
- Temp **67 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **5 min** at **50C**
- Keep mash **15 min** at **56C**
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|----------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 3 kg (54.5%) | 81 % | 4 |
| Grain | Viking Pale Ale malt | 1.5 kg (27.3%) | 80 % | 5 |
| Grain | Briess - Carapils Malt | 1 kg (18.2%) | 74 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Simcoe | 40 g | 30 min | 13.2 % |
| Aroma (end of boil) | Simcoe | 60 g | 1 min | 13.2 % |
| Whirlpool | Mosaic | 50 g | --- | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| Us-05 | Ale | Dry | 23 g | --- |

Notes

- Whirlflock 10 min przed końcem gotowania

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

Odżywka
Aromazyna
Fermentacja:
15-17 st. 3 dni
17-19 st. 3 dni
19-21 st. 2 dni
21-24 st. 4 dni

fermentacja cicha 24 st. 5 dni
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