

# Żeglarz? New World APA HopCat

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **7**
- SRM **4.1**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

- Temp **68 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (66%)	80 %	5
Grain	Pszeniczny	1 kg (18.9%)	85 %	4
Grain	Płatki pszeniczne	0.4 kg (7.5%)	85 %	3
Grain	Płatki owsiane	0.4 kg (7.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Vic Secret	10 g	10 min	16.3 %
Aroma (end of boil)	Summer	50 g	0 min	6.4 %
Aroma (end of boil)	Vic Secret	40 g	0 min	16.3 %
Dry Hop	Enigma (AUS)	20 g	14 day(s)	17.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Notes

- Kleikowanie płatków pszenicznych w 2l wody, gotowanie 20 minut.  
Enigma 20g na burzliwą. Jeśli po burzliwej aromet za słaby, dodać też na cichą (50g?)  
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