

1,6% APA Rowerowa

- Gravity **7.3 BLG**
- ABV **2.8 %**
- IBU **24**
- SRM **3.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **5.4 liter(s)**
- Total mash volume **6.9 liter(s)**

Steps

- Temp **76 C**, Time **60 min**

Mash step by step

- Heat up **5.4 liter(s)** of strike water to **83.9C**
- Add grains
- Keep mash **60 min** at **76C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Weyermann	1 kg (65.4%)	80 %	3
Grain	Weyermann pszeniczny jasny	0.15 kg (9.8%)	80 %	5
Grain	Abbey Malt Weyermann	0.2 kg (13.1%)	75 %	45
Grain	Owsiany 10 EBC Steinbach 1 kg	0.1 kg (6.5%)	80 %	10
Grain	Weyermann - Carapils	0.08 kg (5.2%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	20 min	12 %
Boil	Idaho Gem US	15 g	10 min	13 %
Dry Hop	Citra	35 g	4 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12 g	---

Notes

- Burzliwa 15-21st 10 dni Cicha 7 dni 20 st.
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