

'18_APA#1

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **44**
- SRM **6.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **20.7 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **16.1 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **2 min** at **78C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (65.2%)	85 %	7
Grain	Colorado Pale Base	1 kg (21.7%)	79 %	6
Grain	Caramunich® typ I	0.4 kg (8.7%)	73 %	90
Grain	Weyermann pszeniczny jasny	0.2 kg (4.3%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga	25 g	70 min	11 %
Boil	Centennial	15 g	20 min	9.5 %
Whirlpool	Centennial	35 g	0 min	9.5 %
Dry Hop	Centennial	50 g	4 day(s)	9.5 %

Yeasts

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

Notes

- Zacieranie infuzyjne:

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

TEMPOBJĘTOŚĆ ILE WRZĄTKU
55 12,54 6,04
68 18,58 7,83 KOŃCOWY WSPÓŁCZYNNIK WODA SŁÓD
76 26,41 3,4
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