

#33 - APA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **37**
- SRM **5.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.9 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **27.9 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.2 liter(s)** of strike water to **74.2C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 1 kg (17.5%) | 79 % | 5 |
| Grain | Strzegom Golden Ale | 2 kg (35.1%) | 79 % | 11 |
| Grain | Maris Otter Pale Ale Crisp | 2.7 kg (47.4%) | 83 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|--------|------------|
| Boil | Columbus | 10 g | 40 min | 14.5 % |
| Boil | Amarillo | 15 g | 30 min | 7.1 % |
| Boil | Amarillo | 15 g | 15 min | 7.1 % |
| Boil | Columbus | 15 g | 15 min | 14.5 % |
| Whirlpool | Columbus | 10 g | 5 min | 14.5 % |
| Whirlpool | Amarillo | 10 g | 5 min | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 11 g | FERMENTIS |

Notes

- Warzenie 13XII
wyszło 26L 13,1BLG

Cicha 22XII przy 4,9BLG podzielone 2x12,5L

A: +15g Amarillo +15g Columbus

B: +450ml owoców dla dzieci: mus jabłko/brzoskwinia/mango

Rozlew 27XII:

A: 10stC 4,9BLG 11L + 0,4L + 48g cukru dla 2,2CO2

B: 10stC 5BLG 12L + 0,45L + 45gram dla 2,1CO2

Dec 28, 2018, 2:56 PM