

35. "APA że Mócha nie siada" - American Pale Ale

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **57**
- SRM **9.9**
- 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 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|--------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3.5 kg (70%) | 85 % | 7 |
| Grain | Abbey Malt Weyermann | 0.5 kg (10%) | 75 % | 45 |
| Grain | Carahell | 0.5 kg (10%) | 77 % | 26 |
| Grain | Weyermann - Carawheat | 0.5 kg (10%) | 77 % | 97 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Liberty | 40 g | 60 min | 4.5 % |
| Boil | Oktawia | 30 g | 60 min | 7.1 % |
| Boil | Oktawia | 30 g | 20 min | 7.1 % |
| Dry Hop | Oktawia | 50 g | 3 day(s) | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|------|--------|------------|
| Danstar - Windsor Ale | Ale | Dry | 11 g | Danstar |

Notes

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

- uwarzone 7-10-2018r.
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