

## #37 Poślubna APA

- Gravity **13.8 BLG**
- ABV ---
- IBU **42**
- SRM **6.5**
- 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 **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **13.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (88.9%)	79 %	6
Grain	Bestmalz Monachijski	0.5 kg (11.1%)	79 %	23

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	45 min	12 %
Boil	Simcoe	15 g	30 min	12 %
Boil	Simcoe	10 g	15 min	12 %
Aroma (end of boil)	Citra	35 g	0 min	12 %
Aroma (end of boil)	Simcoe	10 g	0 min	12 %
Dry Hop	Amarillo	57 g	5 day(s)	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.4 g	Fermentis

### Notes

- Brzeczka nastawna 13,2 Brix.  
*Dec 3, 2016, 10:19 PM*