

## #63 APA HERBATA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **21**
- SRM **6.1**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **20 min**
- Evaporation rate **10 %/h**
- Boil size **11.4 liter(s)**

### Mash information

- Mash efficiency **63 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

### Steps

- Temp **67 C**, Time **55 min**

### Mash step by step

- Heat up **8.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **55 min** at **67C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **11.4 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.3 kg (82.1%) | 80 %  | 4   |
| Grain | Biscuit Malt        | 0.3 kg (10.7%) | 79 %  | 45  |
| Grain | Płatki owsiane      | 0.2 kg (7.1%)  | 85 %  | 3   |

### Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Simcoe     | 25 g   | 8 min    | 12 %       |
| Aroma (end of boil) | Citra      | 10 g   | 0 min    | 13.5 %     |
| Aroma (end of boil) | Centennial | 10 g   | 0 min    | 9.5 %      |
| Whirlpool           | Citra      | 10 g   | 0 min    | 13.5 %     |
| Whirlpool           | Centennial | 10 g   | 0 min    | 9.5 %      |
| Dry Hop             | Citra      | 30 g   | 1 day(s) | 13.5 %     |
| Dry Hop             | Centennial | 30 g   | 1 day(s) | 9.5 %      |

### Yeasts

| Name | Type | Form   | Amount  | Laboratory |
|------|------|--------|---------|------------|
| FM52 | Ale  | Liquid | 1000 ml | fm         |

### Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |                |     |           |          |
|--------|----------------|-----|-----------|----------|
| Herb   | Sencha 3g/litr | 3 g | Secondary | 1 day(s) |
| Herb   | Sencha 5g/litr | 5 g | Secondary | 1 day(s) |
| Fining | whirlfloc      | 1 g | Boil      | 5 min    |
| Herb   | pożywka        | 1 g | Boil      | 5 min    |

## Notes

- Warzenie 23 V 20

Schemat fermentacji:

start 14. przeniesione do podniesienia

-  
-  
-

Dodatki: 24h, start CC, 48h -> butelkowanie

*Apr 3, 2020, 8:06 PM*