

APA

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **31**
- SRM **5.3**
- 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 **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

Steps

- Temp **67 C**, Time **20 min**
- Temp **68 C**, Time **75 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **11.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **20 min** at **67C**
- Keep mash **75 min** at **68C**
- Keep mash **5 min** at **75C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.2 kg (86.5%) | 80 % | 5 |
| Grain | Słód Caramunich Typ II Weyermann | 0.15 kg (4.1%) | 73 % | 120 |
| Grain | Caramel/Crystal Malt - 20L | 0.15 kg (4.1%) | 75 % | 39 |
| Grain | Płatki orkiszowe | 0.2 kg (5.4%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|------------|--------|----------|------------|
| First Wort | Marynka | 15 g | 60 min | 10 % |
| Boil | Cascade PL | 20 g | 30 min | 5.2 % |
| Boil | Cascade PL | 20 g | 1 min | 5.2 % |
| Dry Hop | Cascade PL | 80 g | 7 day(s) | 5.2 % |
| Dry Hop | Simcoe | 50 g | 7 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| Us-05 | Ale | Dry | 10 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------|--------|---------|--------|
| Other | Mech irlandzki | 5 g | Boil | 10 min |

Notes

- 4,5g Glukozy na 1L Piwa
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