

APA 3.0

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **33**
- SRM **4.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **37.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **78C**
- Sparge using **23.5 liter(s)** of **76C** water or to achieve **37.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|-----------------|-------|-----|
| Grain | Pale Malt (2 Row) Bel | 5 kg (72.5%) | 80 % | 6 |
| Grain | Pszeniczny | 1.15 kg (16.7%) | 85 % | 4 |
| Grain | Strzegom Pilznieński | 0.75 kg (10.9%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---------|--------|----------|------------|
| Boil | Chinook | 10 g | 30 min | 13 % |
| Boil | Chinook | 15 g | 15 min | 13 % |
| Aroma (end of boil) | Chinook | 25 g | 15 min | 13 % |
| Chmiel dodać po wyłączeniu palnika. | | | | |
| Whirlpool | Mosaic | 30 g | 15 min | 10 % |
| Chmiel dodać przy temperaturze 90 stopni. Estymacja izomeryzacji wciąż na poziomie 5-15%. | | | | |
| Whirlpool | Mosaic | 70 g | 0 min | 10 % |
| Chmiel dodać przy temperaturze 80 stopni. Do końca chłodzenia. Około 20 minut. | | | | |
| Dry Hop | Mosaic | 150 g | 3 day(s) | 10 % |
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Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|-------------|-------------|---------------|-------------------|
| FM54 Gorączka kalifornijska | Ale | Liquid | 30 ml | Fermentum Mobile |
| Safale US-05 | Ale | Dry | 10 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|---------------|----------------|-------------|
| Fining | Mech Irlandzki | 5 g | Boil | 15 min |