

APA #3 (BIAB)

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **34**
- SRM **6.3**
- 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 **6 liter(s) / kg**
- Mash size **30.6 liter(s)**
- Total mash volume **35.7 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **30.6 liter(s)** of strike water to **70.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **-0.2 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 | 4.5 kg (88.2%) | 85 % | 7 |
| Grain | Caramunich® typ I | 0.2 kg (3.9%) | 73 % | 80 |
| Grain | Weyermann - Light Munich Malt | 0.4 kg (7.8%) | 82 % | 14 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Boil | El Dorado | 15 g | 60 min | 11.1 % |
| Boil | Strata | 10 g | 60 min | 15.5 % |
| Aroma (end of boil) | El Dorado | 15 g | 0 min | 11.1 % |
| Aroma (end of boil) | Strata | 15 g | 0 min | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 30 ml | Fermentum Mobile |

Notes

- Przed zadaniem drożdży, zrobiony starter 2l.
Nov 30, 2022, 9:00 PM