

APA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **43**
- SRM **7.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **45 min**
- Evaporation rate **1 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (61.5%)	85 %	7
Grain	Weyermann - Bohemian Pilsner Malt	1 kg (15.4%)	81 %	4
Grain	Karmelowy Czerwony Weyermann®	0.5 kg (7.7%)	75 %	59
Grain	Weyermann - Barke® Viena Malt	1 kg (15.4%)	81 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	30 g	30 min	6 %
Boil	Pacyfica	30 g	30 min	5 %
Boil	Martynka	30 g	45 min	8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Skórka pomarańczy	20 g	Boil	15 min
Herb	Trawa cytrynowa	20 g	Boil	15 min

Notes

- Woda Źródłana - Wzgórza P.
Fermentacja Burzliwa 16 dni
Fermentacja Cicha 9 dni
Start leżakowania w temp 12C (26.02.23)

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

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