

APA 84/85

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **64**
- SRM **3.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **49 liter(s)**
- Trub loss **5 %**
- Size with trub loss **56.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **70.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **65 liter(s)**
- Total mash volume **78 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **65 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **70.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 13 kg (100%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Magnum | 100 g | 60 min | 12.7 % |
| Boil | Columbus/Tomahawk/Zeus | 50 g | 30 min | 10.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 100 ml | Fermentis |

Notes

- Do jednego zupa chmielowa do drugiego coś na zimno
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