

## APA almost singel hop

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **33**
- SRM **4.5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

### Steps

- Temp **67 C**, Time **80 min**

### Mash step by step

- Heat up **17.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **80 min** at **67C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (60%)	85 %	7
Grain	Weyermann pszeniczny jasny	0.5 kg (10%)	80 %	5
Grain	pilsen weyermann	1.5 kg (30%)	85 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	12.3 %
Aroma (end of boil)	Citra	5 g	15 min	12.3 %
Aroma (end of boil)	Citra	5 g	10 min	12.3 %
Aroma (end of boil)	Citra	5 g	5 min	12.3 %
Aroma (end of boil)	Citra	5 g	1 min	12.3 %
Dry Hop	Citra	80 g	4 day(s)	12.3 %
Dry Hop	Cascade	30 g	4 day(s)	8.1 %

### Yeasts

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

### Notes

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

- Fermentacja - 7 dni, fermentacja cicha - 7 dni, chmielenie na zimno - 4 dni - butelka temperatura pokojowa - 7 dni, piwnica - 14 dni.  
*Nov 6, 2017, 8:07 PM*
- Jak wyszło;

Fermentacja burzliwa w 16/17 stopniach - 8 dni, dodatkowo 2 dni w temperaturze pokojowej, zeszło do 1BLG. Pominięcie cichej fermentacji od razu chmielenie na zimno na 4/5 dni. Po odfiltrowaniu cold crash na 3 dni (schłodzone do 9 stopni w dniu rozlewu). Rozlew na 2,4, 88g cukru na 39 butelek.  
*Dec 7, 2017, 8:17 PM*