

APA amarillo cascade

- Gravity **13.1 BLG**
- ABV ---
- IBU **34**
- SRM **14.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **19.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **22.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **17.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	0.6 kg (12.2%)	79 %	16
Grain	Strzegom Karmel 150	0.43 kg (8.7%)	75 %	150
Grain	Strzegom Pszeniczny	0.4 kg (8.1%)	81 %	6
Grain	Karmelowy Czerwony	0.3 kg (6.1%)	75 %	59
Grain	Strzegom Pilzneński	1.2 kg (24.3%)	80 %	4
Grain	Strzegom Pale Ale	2 kg (40.6%)	79 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	7 g	30 min	17 %
Boil	Cascade	10 g	10 min	6.8 %
Boil	Amarillo	10 g	10 min	8.8 %
Boil	Warrior	10 g	40 min	17 %
Aroma (end of boil)	Cascade	20 g	0 min	6.8 %
Aroma (end of boil)	Amarillo	10 g	0 min	8.8 %
Whirlpool	Cascade	30 g	30 min	6.8 %
Whirlpool	Amarillo	10 g	30 min	8.8 %

Dry Hop	Amarillo	20 g	6 day(s)	8.8 %
Dry Hop	Cascade	40 g	6 day(s)	6.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

Notes

- 13 blg - 2 blg
3g glukozy na 0,5l
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