

APA na to #15

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **38**
- SRM **6.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (80.6%) | 80 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (8.1%) | 60 % | 3 |
| Grain | Biscuit Malt | 0.7 kg (11.3%) | 79 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil | Marynka | 25 g | 60 min | 10 % |
| Boil | Chinook | 10 g | 30 min | 13 % |
| Boil | Cascade PL | 10 g | 30 min | 5.2 % |
| Whirlpool | Citra | 50 g | 0 min | 12 % |
| Dry Hop | Citra | 50 g | 5 day(s) | 12 % |
| Dry Hop | Cascade PL | 20 g | 5 day(s) | 5.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 11 g | --- |

Notes

- Wyszło ostatecznie 19,5 l brzezki o gęstości 15 BLG. Dolanie 3 litrów wody dało 22,5 litra brzezki

nastawnej oraz zredukowało gęstość do 13 BLG.

Piwo nastawione 06.02.2022

Plan fermentacji:

Dwa tygodnie fermentacji burzliwej w temperaturze ok 17°-18° C, przelanie na cichą z dodatkiem chmielu na kolejne 5 dni.

Feb 6, 2022, 8:37 PM