

# APA pachnąca citrą i equinoxem

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **25**
- SRM **3.8**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (60%)	85 %	7
Grain	Weyermann - Bohemian Pilsner Malt	1 kg (20%)	81 %	4
Grain	Platki owsiane	1 kg (20%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	30 g	60 min	5.4 %
Aroma (end of boil)	citra	30 g	0 min	13.8 %
Aroma (end of boil)	Equinox	30 g	0 min	13.4 %
Whirlpool	citra	30 g	15 min	13.8 %
Dry Hop	citra	60 g	2 day(s)	13.8 %
Dry Hop	equinox	60 g	2 day(s)	13.4 %
Dry Hop	cascade	60 g	2 day(s)	6.9 %

## Yeasts

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

- Podzielić warkę na 2 części przed chmieleniem na zimno:

1. Citra 60, Cascade 30
2. Equinox 60, Cascade 30

Wyszło po warzeniu 22L mniej więcej 13BLG, dolano 4L wody w celu korekcji brzezki do mniej więcej 10-10,5 BLG. Podczas zacierania dodana resztką weyermanna pszenicznego (mniej więcej pół kilo).  
*Feb 9, 2019, 5:50 PM*