

APA - TB

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **28**
- SRM **4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

- Temp **65 C**, Time **70 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 2.5 kg (54.3%) | 79 % | 6 |
| Grain | Strzegom Pilzneński | 1.6 kg (34.8%) | 80 % | 4 |
| Grain | Strzegom Pszeniczny | 0.5 kg (10.9%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Chinook | 10 g | 70 min | 13 % |
| Boil | Cascade | 50 g | 10 min | 6 % |
| Aroma (end of boil) | Mosaic | 30 g | 0 min | 10 % |
| Whirlpool | Centennial | 40 g | 0 min | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 10.5 g | Fermentis |

Notes

- Centennial dodawany po schłodzeniu do 80 stopni
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