

APA testowa #2

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **31**
- SRM **4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **4 liter(s)**
- Trub loss **5 %**
- Size with trub loss **4.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **5.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3 liter(s)**
- Total mash volume **4 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **15 min** at **72C**
- Sparge using **3.1 liter(s)** of **76C** water or to achieve **5.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|--------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 0.8 kg (80%) | 81 % | 5 |
| Grain | Płatki owsiane | 0.2 kg (20%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Citra | 5 g | 10 min | 12 % |
| Boil | Mosaic | 10 g | 5 min | 10 % |
| Aroma (end of boil) | Citra | 5 g | 1 min | 12 % |
| Whirlpool | Simcoe | 10 g | 5 min | 13.2 % |
| Dry Hop | Mosaic | 10 g | 3 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|------|--------|--------|------------------|
| FM54 Gorączka kalifornijska | Ale | Liquid | 30 ml | Fermentum Mobile |

Notes

- Woda Primavera
+ 1ml kwasu mlekowego
+ 1.5g chlorku wapnia

+ 1g s3l epsom
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