

APA The Dealer

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **29**
- SRM **4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.5 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **23.2 liter(s)**
- Total mash volume **29 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.5 kg (77.6%) | 80 % | 5 |
| Grain | Płatki owsiane | 0.9 kg (15.5%) | 60 % | 3 |
| Grain | Strzegom Monachijski typ I | 0.4 kg (6.9%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | Ekuanot | 10 g | 60 min | 14 % |
| Whirlpool | Amarillo | 30 g | 20 min | 9.5 % |
| Whirlpool | Citra | 30 g | 20 min | 12 % |
| Dry Hop | Citra | 15 g | 4 day(s) | 12 % |
| Dry Hop | Amarillo | 30 g | 4 day(s) | 9.5 % |
| Dry Hop | Ekuanot | 40 g | 4 day(s) | 14 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | --- |

Notes

- Zacieranie 68 stopni
Temperatura 18 stopni
Brzeczka przed gotowaniem około 10,5 plato. Odfermentowanie do ok 3,5 plato.
Okolo 26L brzeczki. Okolo 29L przed gotowaniem. Gotowanie 60min.
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