

# APA z Ananase

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **27**
- SRM **3.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (96.2%)	81 %	4
Grain	Płatki owsiane	0.2 kg (3.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	5 g	60 min	8.9 %
Boil	Puławski	10 g	15 min	8.9 %
Boil	Citra	10 g	15 min	13.5 %
Boil	Mosaic	10 g	15 min	11.8 %
Boil	Centennial	10 g	15 min	9.7 %
Boil	Puławski	5 g	5 min	8.9 %
Whirlpool	Citra	5 g	0 min	13.5 %
Whirlpool	Centennial	5 g	0 min	9.7 %
Whirlpool	Mosaic	5 g	0 min	11.8 %

## Yeasts

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

Type	Name	Amount	Use for	Time
Flavor	Ananas	600 g	Secondary	7 day(s)
Flavor	Gruszka	800 g	Secondary	7 day(s)