

# Apa z carahell platkami i pszenicznym

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **40**
- SRM **4.9**
- Style **American Pale Ale**

## 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 **85 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **25.6 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **62 C**, Time **55 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **25.6 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **55 min** at **62C**
- Keep mash **5 min** at **78C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (70.3%)	80 %	5
Grain	Carahell	0.5 kg (7.8%)	77 %	26
Grain	Strzegom Pszeniczny	1 kg (15.6%)	81 %	6
Grain	Płatki owsiane	0.4 kg (6.3%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	40 g	30 min	9.9 %
Aroma (end of boil)	Citra	30 g	5 min	12.9 %
Dry Hop	Citra	40 g	3 day(s)	12.9 %
Dry Hop	Centennial	60 g	3 day(s)	9.9 %
Boil	Simcoe	10 g	30 min	14.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Kveik skare	Ale	Slant	30 ml	Własne kultury z lodówki