

apa z dodatkami [bitwy piwne 2021]

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **61**
- SRM **4.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **16.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 3.2 kg (91.4%) | 82 % | 4 |
| Grain | Strzegom Wiedeński | 0.3 kg (8.6%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Boil | lunga | 30 g | 30 min | 9 % |
| Whirlpool | Nelson Sauvín | 50 g | 20 min | 11 % |
| Dry Hop | Citra | 50 g | 3 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| Us-05 | Ale | Dry | 11 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------------------------------------|--------|----------|-------|
| Spice | trawa cytrynowa | 3 g | Boil | 5 min |
| Spice | kafir | 3 g | Boil | 5 min |
| Spice | skórka limonki | 3 g | Boil | 5 min |
| Spice | herbatka z trawy cytrynowej i kafiru | 200 g | Bottling | --- |

herbatka z 5g kafiru i 10g trawy cytrynowej (świeża mrożona) zrobiona w 200ml wody, gotowana ok 5min i odcedzona