

## Belgian APA

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- Gravity **13.9 BLG**
- ABV ---
- IBU **30**
- SRM **15.2**
- Style **Belgian Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

### Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **15.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount         | Yield  | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński         | 2.5 kg (47.2%) | 80 %   | 2.5 |
| Grain | Strzegom Monachijski typ I  | 1 kg (18.9%)   | 79 %   | 14  |
| Grain | Strzegom Wiedeński          | 1 kg (18.9%)   | 79 %   | 10  |
| Grain | Aroma CastleMalting         | 0.2 kg (3.8%)  | 78 %   | 100 |
| Grain | Special B Malt              | 0.2 kg (3.8%)  | 65.2 % | 315 |
| Grain | Biscuit Castle 50 EBC       | 0.2 kg (3.8%)  | 68 %   | 50  |
| Grain | Pszeniczny Strzegom 3-6 EBC | 0.2 kg (3.8%)  | 70 %   | 5   |

### Hops

| Use for | Name                       | Amount | Time      | Alpha acid |
|---------|----------------------------|--------|-----------|------------|
| Boil    | Saaz (Czech Republic) 2014 | 20 g   | 60 min    | 2.88 %     |
| Boil    | Centennial 2014            | 25 g   | 30 min    | 8.5 %      |
| Boil    | Citra                      | 10 g   | 10 min    | 12.5 %     |
| Dry Hop | Citra                      | 20 g   | 14 day(s) | 12.5 %     |
| Dry Hop | Citra                      | 20 g   | 7 day(s)  | 12.5 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale  | Dry  | 11.5 g | Safbrew    |

## Extras

| Type   | Name           | Amount | Use for   | Time     |
|--------|----------------|--------|-----------|----------|
| Fining | mech irlandzki | 5 g    | Boil      | 10 min   |
| Flavor | płatki dębowe  | 20 g   | Secondary | 7 day(s) |