

Brut APA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **25**
- SRM **2.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.2 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **77 C**, Time **0 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **0 min** at **77C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pilzneński Weyermann | 2.7 kg (75%) | 80 % | 3 |
| Grain | Płatki ryżowe | 0.6 kg (16.7%) | 87 % | 0.7 |
| Grain | Weyermann pszeniczny jasny | 0.3 kg (8.3%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|--------|------------|
| First Wort | Citra | 11 g | 60 min | 12 % |
| Boil | Citra | 5 g | 5 min | 12 % |
| Boil | Citra | 11 g | 5 min | 12 % |
| Aroma (end of boil) | Citra | 30 g | 0 min | 12 % |
| Whirlpool | Nelson Sauvín | 50 g | 0 min | 11 % |
| Whirlpool | Citra | 14 g | 0 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 12 g | --- |

Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Burzliwa 16-23st. 14 dni
Cicha 20-18 st. 7 dni
6st. 3dni Galaxy 50 gr.
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