

D.TRUMP APA warka 44L

- Gravity **13.8 BLG**
- ABV ---
- IBU **40**
- SRM **8.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **44 liter(s)**
- Trub loss **7 %**
- Size with trub loss **47.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **52.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **33.9 liter(s)**
- Total mash volume **46 liter(s)**

Steps

- Temp **68 C**, Time **90 min**

Mash step by step

- Heat up **33.9 liter(s)** of strike water to **76.6C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **30.4 liter(s)** of **76C** water or to achieve **52.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	10 kg (82.6%)	79 %	6
Grain	Strzegom Karmel 150	0.8 kg (6.6%)	75 %	150
Grain	Strzegom Monachijski typ II	0.3 kg (2.5%)	--- %	22
Grain	Strzegom Pszeniczny	1 kg (8.3%)	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	12.4 %
Boil	Jarrylo	20 g	60 min	14.1 %
Boil	Citra	30 g	10 min	12.4 %
Boil	Jarrylo	30 g	10 min	14.1 %
Whirlpool	Citra	20 g	---	12.4 %
Whirlpool	Jarrylo	20 g	---	14.1 %
Dry Hop	Citra	30 g	4 day(s)	12.4 %
Dry Hop	Jarrylo	30 g	4 day(s)	14.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	23 g	Fermentis
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