

EPA! EPA!

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **38**
- SRM **5.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

Steps

- Temp **58 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **14.3 liter(s)** of strike water to **64.3C**
- Add grains
- Keep mash **10 min** at **58C**
- Keep mash **30 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **20.9 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Vienna Malt | 1 kg (21.1%) | 81 % | 8 |
| Grain | Weyermann - Pale Ale Malt | 2.5 kg (52.6%) | 85 % | 7 |
| Grain | Weyermann - Pale Wheat Malt | 1 kg (21.1%) | 85 % | 5 |
| Grain | Weyermann - Melanoiden Malt | 0.25 kg (5.3%) | 81 % | 70 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Chinook | 20 g | 40 min | 13 % |
| Aroma (end of boil) | Chinook | 15 g | 10 min | 13 % |
| Aroma (end of boil) | Citra | 15 g | 10 min | 12 % |
| Aroma (end of boil) | Citra | 10 g | 5 min | 12 % |
| Dry Hop | Citra | 25 g | 7 day(s) | 12 % |
| Dry Hop | Chinook | 15 g | 7 day(s) | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 10 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 5 g | Boil | 10 min |

Notes

- drożdże zmienione z braku tych z oryginalnej receptury
Mar 26, 2018, 2:13 PM