

# Extremely Aromatic Continuously Hopped APA

- Gravity **11.2 BLG**
- ABV ---
- IBU **45**
- SRM **12.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **66 C**, Time **75 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **75 min** at **66C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

| Type  | Name                                | Amount          | Yield | EBC |
|-------|-------------------------------------|-----------------|-------|-----|
| Grain | Strzegom Pale Ale                   | 3.9 kg (81.1%)  | --- % | 6   |
| Grain | Strzegom pszeniczny                 | 0.4 kg (8.3%)   | --- % | 6   |
| Grain | Karmelowy Ciemny Special B (Belgia) | 0.2 kg (4.2%)   | --- % | 350 |
| Grain | Weyermann - Carapils                | 0.311 kg (6.5%) | --- % | 4   |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Simcoe | 1 g    | 45 min | 13.2 %     |
| Boil    | Simcoe | 1 g    | 44 min | 13.2 %     |
| Boil    | Simcoe | 1 g    | 43 min | 13.2 %     |
| Boil    | Simcoe | 1 g    | 42 min | 13.2 %     |
| Boil    | Simcoe | 1 g    | 41 min | 13.2 %     |
| Boil    | Simcoe | 1 g    | 40 min | 13.2 %     |
| Boil    | Simcoe | 1 g    | 39 min | 13.2 %     |
| Boil    | Simcoe | 1 g    | 38 min | 13.2 %     |
| Boil    | Simcoe | 1 g    | 37 min | 13.2 %     |
| Boil    | Simcoe | 1 g    | 36 min | 13.2 %     |
| Boil    | Simcoe | 1 g    | 35 min | 13.2 %     |

|         |         |        |          |        |
|---------|---------|--------|----------|--------|
| Boil    | Simcoe  | 1 g    | 34 min   | 13.2 % |
| Boil    | Simcoe  | 1 g    | 33 min   | 13.2 % |
| Boil    | Simcoe  | 1 g    | 32 min   | 13.2 % |
| Boil    | Simcoe  | 1 g    | 31 min   | 13.2 % |
| Boil    | Simcoe  | 1 g    | 30 min   | 13.2 % |
| Boil    | Simcoe  | 1 g    | 29 min   | 13.2 % |
| Boil    | Simcoe  | 1 g    | 28 min   | 13.2 % |
| Boil    | Simcoe  | 1 g    | 27 min   | 13.2 % |
| Boil    | Simcoe  | 1 g    | 26 min   | 13.2 % |
| Boil    | Simcoe  | 1 g    | 25 min   | 13.2 % |
| Boil    | Simcoe  | 1 g    | 24 min   | 13.2 % |
| Boil    | Simcoe  | 1 g    | 23 min   | 13.2 % |
| Boil    | Simcoe  | 1 g    | 22 min   | 13.2 % |
| Boil    | Simcoe  | 1 g    | 21 min   | 13.2 % |
| Boil    | Citra   | 1 g    | 20 min   | 13.5 % |
| Boil    | Citra   | 1 g    | 19 min   | 13.5 % |
| Boil    | Citra   | 1 g    | 18 min   | 13.5 % |
| Boil    | Citra   | 1 g    | 17 min   | 13.5 % |
| Boil    | Citra   | 1 g    | 16 min   | 13.5 % |
| Boil    | Citra   | 1 g    | 15 min   | 13.2 % |
| Boil    | Citra   | 1 g    | 14 min   | 13.2 % |
| Boil    | Citra   | 1 g    | 13 min   | 13.2 % |
| Boil    | Citra   | 1 g    | 12 min   | 13.2 % |
| Boil    | Citra   | 1 g    | 11 min   | 13.2 % |
| Boil    | Cascade | 1 g    | 10 min   | 8.3 %  |
| Boil    | Cascade | 1 g    | 9 min    | 8.3 %  |
| Boil    | Cascade | 1 g    | 8 min    | 8.3 %  |
| Boil    | Cascade | 1 g    | 7 min    | 8.3 %  |
| Boil    | Cascade | 1 g    | 6 min    | 8.3 %  |
| Boil    | Cascade | 1 g    | 5 min    | 8.3 %  |
| Boil    | Cascade | 1 g    | 4 min    | 8.3 %  |
| Boil    | Cascade | 1 g    | 3 min    | 8.3 %  |
| Boil    | Cascade | 1 g    | 2 min    | 8.3 %  |
| Boil    | Cascade | 1 g    | 1 min    | 8.3 %  |
| Dry Hop | Simcoe  | 66.6 g | 4 day(s) | 13.2 % |
| Dry Hop | Citra   | 66.6 g | 4 day(s) | 13.5 % |
| Dry Hop | Cascade | 66.6 g | 4 day(s) | 8.3 %  |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 10.5 g | Fermentis  |

## Extras

| Type        | Name            | Amount | Use for | Time   |
|-------------|-----------------|--------|---------|--------|
| Fining      | Mech irlandzki  | 5 g    | Boil    | 15 min |
| Water Agent | Gips piwowarski | 5 g    | Mash    | ---    |