

# 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	---