

## Frutal APA

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **23**
- SRM **5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **25 liter(s)**

### Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **19.4 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Weyermann	2.8 kg (50.5%)	80 %	3
Grain	Weyermann pszeniczny jasny	1 kg (18%)	80 %	5
Grain	Strzegom Pszeniczny	0.5 kg (9%)	81 %	6
Grain	Caramel Aromatic Bestmalz	0.5 kg (9%)	77 %	40
Grain	Weyermann - Carapils	0.25 kg (4.5%)	78 %	4
Grain	Płatki owsiane (jęczmienne)	0.5 kg (9%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle SZYSZKA	20 g	50 min	7 %
Boil	Cascade PL	50 g	5 min	5.2 %
Whirlpool	Falconer's Flight	20 g	20 min	10.2 %
Dry Hop	Falconer's Flight	80 g	3 day(s)	10.2 %

### Yeasts

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

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Dry	20 g	---

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Flavor	Greifrut zest	1 g	Boil	0 min