

GrejpAPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **39**
- SRM **4.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **29.9 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **23.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (53.8%)	80 %	5
Grain	Pilzneński	1.5 kg (23.1%)	81 %	4
Grain	Pszeniczny	1 kg (15.4%)	85 %	4
Grain	Płatki owsiane	0.5 kg (7.7%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	60 min	12 %
Boil	Citra	25 g	10 min	12 %
Aroma (end of boil)	Mosaic	50 g	0 min	10 %
Dry Hop	Simcoe	50 g	7 day(s)	13.2 %
Dry Hop	Citra	50 g	7 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M12 Voss Kveik	Ale	Dry	10 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Fining	Łuska ryżowa	250 g	Mash	70 min
Namoczyć w gorącej wodzie przez 0,5 h; Wymieszać z zasypem				
Fining	Whirflock	1.25 g	Boil	10 min
Flavor	Zest z grejpfrutów (3 owoce)	30 g	Boil	0 min
Flavor	Sok grejpfrutowy 100% NFC (1 litr)	1000 g	Primary	7 day(s)

Notes

- Burzliwa: 7-10 dni @ 21-25 st.
 - Cicha: 5-7 dni @ 21-25 st.
 - Dodatkowe klarowanie, zlać na: 2-3 dni
 - Nagazowanie: 2.5 vol.
 - Leżakowanie: 30 dni
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