

Micro APA HGB

- Gravity **6.6 BLG**
- ABV **2.5 %**
- IBU **22**
- SRM **2.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **44 liter(s)**
- Trub loss **2 %**
- Size with trub loss **45.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **55.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **73 C**, Time **60 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **80.6C**
- Add grains
- Keep mash **60 min** at **73C**
- Sparge using **41.4 liter(s)** of **76C** water or to achieve **55.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pilzneński | 2 kg (36.4%) | 81 % | 4 |
| Grain | Viking Pale Ale malt | 1 kg (18.2%) | 80 % | 5 |
| Grain | Żytni | 0.5 kg (9.1%) | 85 % | 8 |
| Grain | Pszeniczny | 0.5 kg (9.1%) | 85 % | 4 |
| Grain | Płatki pszeniczne | 0.5 kg (9.1%) | 60 % | 3 |
| Grain | płatki jęczmienne | 0.5 kg (9.1%) | 60 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (9.1%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------------|--------|----------|------------|
| Boil | Zula | 50 g | 30 min | 8.3 % |
| Whirlpool | Amarillo | 20 g | 5 min | 8.1 % |
| Whirlpool | Rody Hodowlane 2/20 | 20 g | 5 min | 9.3 % |
| Whirlpool | Amora Preta | 20 g | 0 min | 7.4 % |
| Whirlpool | Equanot | 20 g | 0 min | 12.5 % |
| Dry Hop | Rody Hodowlane 2/20 | 50 g | 7 day(s) | 9.3 % |
| Dry Hop | Amora Preta | 50 g | 7 day(s) | 7.4 % |
| Dry Hop | Equanot | 30 g | 7 day(s) | 12.5 % |

| | | | | |
|---------|----------|------|----------|-------|
| Dry Hop | Amarillo | 30 g | 7 day(s) | 8.1 % |
|---------|----------|------|----------|-------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|------|------|--------|------------|
| Lallemand - LalBrew American East Coast - New England | Ale | Dry | 11 g | Lallemand |

Notes

- Wysładzanie do osiągnięcia 30l brzeczki. Rozcieńczyć wodą do pożądanego ekstraktu przed zadaniem drożdży
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