

Pacific APA

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **36**
- SRM **4.7**
- 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 **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **15 min** at **72C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|---------------|-------|-----|
| Grain | Pilzneński | 3.8 kg (95%) | 81 % | 4 |
| Grain | Karmel 50 | 0.1 kg (2.5%) | 75 % | 50 |
| Grain | Karmel 150 | 0.1 kg (2.5%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | Warrior | 15 g | 60 min | 15.5 % |
| Whirlpool | Citra | 10 g | 9 min | 12 % |
| Whirlpool | Amarillo | 10 g | 9 min | 9.5 % |
| Whirlpool | Galaxy | 10 g | 9 min | 15 % |
| Dry Hop | Citra | 25 g | 4 day(s) | 12 % |
| Dry Hop | Galaxy | 25 g | 4 day(s) | 15 % |
| Dry Hop | Amarillo | 25 g | 4 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Fermentis |

Notes

- Receptura od Twój Browar (sygnowane przez Artezian)
Fermentacja burzliwa - 10-14 dni
Fermentacja cicha - 7 dni
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