

projekt - Singiel #1 (Equanot) - APA - Browar na Wyżynie

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **34**
- SRM **6.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **6 %**
- Size with trub loss **19.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.3 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **22.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | pale ale Viking Malt | 4.5 kg (90%) | 79 % | 8 |
| Grain | karmelowy 30 - Viking Malt | 0.3 kg (6%) | 75 % | 35 |
| Grain | pszeniczny Viking Malt | 0.2 kg (4%) | 81 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------------|--------|----------|------------|
| Boil | Equanot (USA) - granulát | 10 g | 60 min | 16.1 % |
| Boil | Equanot (USA) - granulát | 10 g | 20 min | 16.1 % |
| Aroma (end of boil) | Equanot (USA) - granulát | 30 g | 1 min | 16.1 % |
| Dry Hop | Equanot (USA) - granulát | 50 g | 3 day(s) | 16.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-----------------------------|-----|-------|--------|----|
| FM54 Gorączka kalifornijska | Ale | Slant | 500 ml | FM |
|-----------------------------|-----|-------|--------|----|