

## SH Idaho#7 APA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **28**
- SRM **3.2**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **7 %**
- Size with trub loss **25.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.6 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **20.7 liter(s)**

### Steps

- Temp **68 C**, Time **666 min**
- Temp **78 C**, Time **25 min**

### Mash step by step

- Heat up **16.1 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **666 min** at **68C**
- Keep mash **25 min** at **78C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.6 kg (56.5%)	80 %	4
Grain	Płatki owsiane	1 kg (21.7%)	85 %	3
Grain	Castle Malting Wheat Blanc	1 kg (21.7%)	83 %	5.5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Idaho#7	15 g	50 min	13.7 %
Boil	Idaho#7	10 g	15 min	13.7 %
Boil	Idaho#7	10 g	5 min	13.7 %
Aroma (end of boil)	Idaho#7	15 g	0 min	13.7 %
Dry Hop	Idaho#7	25 g	3 day(s)	13.7 %
Dry Hop	Idaho#7	25 g	5 day(s)	13.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar BRY-97	Ale	Dry	11 g	danstar

### Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc	2.38 g	Boil	10 min
Other	vitamon combi	5 g	Boil	5 min