

Sosnowe APA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **42**
- SRM **5.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **33 liter(s)**
- Trub loss **3 %**
- Size with trub loss **35 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **40.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **28.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **0 min** at **78C**
- Sparge using **21.3 liter(s)** of **76C** water or to achieve **40.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|--------|-----|
| Grain | Strzegom Pale Ale | 7 kg (73.7%) | 79 % | 6 |
| Grain | Viking Vienna Malt | 1 kg (10.5%) | 79 % | 7 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (5.3%) | 79 % | 16 |
| Grain | Oat, Raw | 1 kg (10.5%) | 60.9 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Mash | Magnat | 100 g | 60 min | 11.2 % |
| Boil | Chinook | 100 g | 30 min | 7 % |
| Whirlpool | Columbus/Tomahawk/Zeus | 50 g | 10 min | 12.9 % |
| Dry Hop | Izabella | 50 g | 4 day(s) | 6.4 % |
| Dry Hop | Eureka! | 50 g | 4 day(s) | 17.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 500 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|------------|--------|-----------|----------|
| Spice | Pędy sosny | 150 g | Boil | 20 min |
| Spice | Pędy sosny | 150 g | Secondary | 4 day(s) |

Notes

- Gęstwa tygodniowa od Damiana, pędy sosny z ogrodu.
May 7, 2023, 11:29 AM