

WAPA

- Gravity **13.8 BLG**
- ABV ---
- IBU **28**
- SRM **4.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **4 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **4 min** at **76C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.2 kg (68.1%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (10.6%) | 79 % | 22 |
| Grain | Pszeniczny | 1 kg (21.3%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------|--------|----------|------------|
| Boil | Hallertau | 30 g | 60 min | 5 % |
| Boil | Aramis | 30 g | 15 min | 5.9 % |
| Boil | Cosmic Blend | 50 g | 0 min | 7.9 % |
| Dry Hop | Lemon drop | 50 g | 4 day(s) | 4.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Notes

- Wild Apa - chmiel Hallertau z przydomowego zbioru, lekkie, sesyjne piwko z niską goryczką i (mam nadzieję) uderzeniem ameryki w aromacie.
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