

Weselna APA I

- Gravity **11.9 BLG**
- ABV ---
- IBU **42**
- SRM **11.4**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **13.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **16.5 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 | 3.7 kg (84.1%) | 80 % | 5 |
| Grain | Strzegom Karmel 150 | 0.7 kg (15.9%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Chinook | 15 g | 60 min | 13 % |
| Aroma (end of boil) | Amarillo | 15 g | 5 min | 9.5 % |
| Aroma (end of boil) | Chinook | 15 g | 5 min | 13 % |
| Aroma (end of boil) | Citra | 15 g | 5 min | 12 % |
| Aroma (end of boil) | Equinox | 15 g | 5 min | 13.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 11 g | --- |