

Weselna APA II

- Gravity **11.9 BLG**
- ABV ---
- IBU **49**
- 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 **55 C**, Time **20 min**
- Temp **65 C**, Time **40 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **13.2 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **40 min** at **65C**
- Keep mash **10 min** at **75C**
- 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	3.9 kg (88.6%)	80 %	5
Grain	Strzegom Karmel 150	0.3 kg (6.8%)	75 %	150
Grain	Strzegom Karmel 300	0.2 kg (4.5%)	70 %	299

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra 2016	10 g	60 min	13 %
Boil	Centennial 2016	10 g	40 min	9.7 %
Boil	Citra 2016	10 g	20 min	13 %
Boil	Centennial 2016	20 g	5 min	9.7 %
Boil	Citra 2016	10 g	5 min	13 %
Boil	Cascade 2015	30 g	5 min	6.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	300 ml	Fermentis