

#63 APA HERBATA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **21**
- SRM **6.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **20 min**
- Evaporation rate **10 %/h**
- Boil size **11.4 liter(s)**

Mash information

- Mash efficiency **63 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

Steps

- Temp **67 C**, Time **55 min**

Mash step by step

- Heat up **8.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **55 min** at **67C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **11.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.3 kg (82.1%)	80 %	4
Grain	Biscuit Malt	0.3 kg (10.7%)	79 %	45
Grain	Płatki owsiane	0.2 kg (7.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	25 g	8 min	12 %
Aroma (end of boil)	Citra	10 g	0 min	13.5 %
Aroma (end of boil)	Centennial	10 g	0 min	9.5 %
Whirlpool	Citra	10 g	0 min	13.5 %
Whirlpool	Centennial	10 g	0 min	9.5 %
Dry Hop	Citra	30 g	1 day(s)	13.5 %
Dry Hop	Centennial	30 g	1 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52	Ale	Liquid	1000 ml	fm

Extras

Type	Name	Amount	Use for	Time
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Herb	Sencha 3g/litr	3 g	Secondary	1 day(s)
Herb	Sencha 5g/litr	5 g	Secondary	1 day(s)
Fining	whirlfloc	1 g	Boil	5 min
Herb	pożywka	1 g	Boil	5 min

Notes

- Warzenie 23 V 20

Schemat fermentacji:

start 14. przeniesione do podniesienia

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Dodatki: 24h, start CC, 48h -> butelkowanie

Apr 3, 2020, 8:06 PM