

HERBAL APA - " W kotle czarownic " # 68

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **38**
- SRM **3.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (80%)	81 %	4
Grain	Płatki owsiane	1 kg (20%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	flex	3 g	180 min	63.7 %
Aroma (end of boil)	Amarillo	40 g	3 min	9.5 %
Aroma (end of boil)	Galaxy	40 g	3 min	15 %
Dry Hop	Amarillo	40 g	5 day(s)	9.5 %
Dry Hop	Galaxy	40 g	5 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	400 ml	3cie pokolenie

Extras

Type	Name	Amount	Use for	Time
Herb	herbata Earl Gray	80 g	Secondary	2 day(s)
Water Agent	drozdze	40 g	Boil	15 min

Notes

- razem chmielu ma byc 160g.
drożdże piekarnicze świeże dodam do gotowania na 15 min jako pożywka. receptura wg zwyczajskiej APA z
herbatą Michała Wiśniewskiego Warminski kpd 2019.- zmieniam całkowicie chmielenie. tylko ilość zastosuje
podobna. Docelowo 48 IBU.
mama Amarillo 100g
Galaxy 200g
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