

# 1,6% APA Rowerowa

- Gravity **7.3 BLG**
- ABV **2.8 %**
- IBU **24**
- SRM **3.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **5.4 liter(s)**
- Total mash volume **6.9 liter(s)**

## Steps

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

## Mash step by step

- Heat up **5.4 liter(s)** of strike water to **83.9C**
- Add grains
- Keep mash **60 min** at **76C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

| Type  | Name                          | Amount         | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Pilzneński Weyermann          | 1 kg (65.4%)   | 80 %  | 3   |
| Grain | Weyermann pszeniczny jasny    | 0.15 kg (9.8%) | 80 %  | 5   |
| Grain | Abbey Malt Weyermann          | 0.2 kg (13.1%) | 75 %  | 45  |
| Grain | Owsiany 10 EBC Steinbach 1 kg | 0.1 kg (6.5%)  | 80 %  | 10  |
| Grain | Weyermann - Carapils          | 0.08 kg (5.2%) | 78 %  | 4   |

## Hops

| Use for | Name         | Amount | Time     | Alpha acid |
|---------|--------------|--------|----------|------------|
| Boil    | Citra        | 5 g    | 20 min   | 12 %       |
| Boil    | Idaho Gem US | 15 g   | 10 min   | 13 %       |
| Dry Hop | Citra        | 35 g   | 4 day(s) | 12 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 12 g   | ---        |

## Notes

- Burzliwa 15-21st 10 dni Cicha 7 dni 20 st.  
*Nov 2, 2021, 3:21 PM*