

#6 APA

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **29**
- SRM **7.7**
- 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 **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **18.9 liter(s)**

Steps

- Temp **67 C**, Time **20 min**
- Temp **67 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **20 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 3.7 kg (88.1%) | 80 % | 7 |
| Grain | Platki orkiszowe | 0.2 kg (4.8%) | 80 % | 4 |
| Grain | Caramunich® typ I | 0.15 kg (3.6%) | 73 % | 80 |
| Grain | Caramel/Crystal Malt - 120L | 0.15 kg (3.6%) | 72 % | 236 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|---------|--------|----------|------------|
| First Wort | Marynka | 15 g | 60 min | 10 % |
| Boil | Cascade | 20 g | 30 min | 6 % |
| Boil | Cascade | 20 g | 1 min | 6 % |
| Dry Hop | Cascade | 80 g | 7 day(s) | 6 % |
| Dry Hop | Simcoe | 50 g | 7 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 10 g | Danstar |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 5 g | Boil | 10 min |

Notes

- pierwsze 20 min. zacierania tylko płatki, potem dodane słoły
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