

APA 01.2024

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **33**
- SRM **3.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **71 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------|----------------|-------|-----|
| Grain | Pilznieński | 4.5 kg (77.6%) | 81 % | 4 |
| Grain | Oats, Flaked | 1 kg (17.2%) | 80 % | 2 |
| Grain | Vienna Malt | 0.3 kg (5.2%) | 78 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | Marynka | 35 g | 60 min | 7.9 % |
| Boil | Marynka | 5 g | 60 min | 8.8 % |
| Whirlpool | Simcoe | 30 g | 0 min | 12.9 % |
| Whirlpool | Mosaic | 30 g | 0 min | 12.3 % |
| Whirlpool | Citra | 20 g | 0 min | 12.9 % |
| Dry Hop | Mosaic | 30 g | 4 day(s) | 12.3 % |
| Dry Hop | Citra | 30 g | 4 day(s) | 12.9 % |
| Dry Hop | Simcoe | 20 g | 4 day(s) | 12.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 11 g | --- |

Notes

- Za duża warka wyszła ! nie zmieściła się do gara elektrycznego
Mar 3, 2024, 8:36 AM