

APA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **43**
- SRM **7.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **45 min**
- Evaporation rate **1 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 4 kg (61.5%) | 85 % | 7 |
| Grain | Weyermann - Bohemian Pilsner Malt | 1 kg (15.4%) | 81 % | 4 |
| Grain | Karmelowy Czerwony Weyermann® | 0.5 kg (7.7%) | 75 % | 59 |
| Grain | Weyermann - Barke® Viena Malt | 1 kg (15.4%) | 81 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Cascade | 30 g | 30 min | 6 % |
| Boil | Pacyfica | 30 g | 30 min | 5 % |
| Boil | Martynka | 30 g | 45 min | 8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|---------|--------|
| Flavor | Skórka pomarańczy | 20 g | Boil | 15 min |
| Herb | Trawa cytrynowa | 20 g | Boil | 15 min |

Notes

- Woda Źródłana - Wzgórza P.
Fermentacja Burzliwa 16 dni
Fermentacja Cicha 9 dni
Start leżakowania w temp 12C (26.02.23)

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