

## APA 4 chmiele (nr 6)

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- Gravity **12.5 BLG**
- ABV ---
- IBU **50**
- SRM **6.4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

### Steps

- Temp **55 C**, Time **5 min**
- Temp **64 C**, Time **25 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **14.1 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **25 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (63.8%)	80 %	4
Grain	Weyermann pszeniczny jasny	0.5 kg (10.6%)	81 %	4
Grain	caramalt	0.2 kg (4.3%)	75 %	70
Grain	Strzegom Wiedeński	1 kg (21.3%)	79 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	12 %
Boil	Mosaic	15 g	10 min	13.5 %
Boil	Citra	10 g	5 min	12 %
Aroma (end of boil)	Citra	25 g	0 min	12 %
Dry Hop	Citra	50 g	4 day(s)	12 %
Dry Hop	Centennial	30 g	4 day(s)	10.5 %
Aroma (end of boil)	Chinook	5 g	0 min	13 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-05	Ale	Dry	11 g	Safale