

APA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **44**
- SRM **4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **62 C**, Time **60 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (88.9%)	80 %	5
Grain	Carabody	0.5 kg (11.1%)	75 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	20 min	9.5 %
Boil	Citra	15 g	10 min	13.2 %
Boil	Strata	15 g	10 min	13.6 %
Whirlpool	Citra	15 g	30 min	13.2 %
Whirlpool	Strata	15 g	30 min	13.6 %
Dry Hop	Citra	20 g	7 day(s)	13.2 %
Dry Hop	Strata	20 g	7 day(s)	13.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	100 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	4 g	Boil	60 min

Water Agent	kwask mlekowy	0.5 g	Mash	60 min
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Notes

- Fermentacja 12C otoczenia
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