

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 |
|-------------|---------------|-------|------|--------|

Notes

- Fermentacja 12C otoczenia
Dec 14, 2023, 4:15 PM