

apa kiwi

- Gravity **13.3 BLG**
- ABV ---
- IBU **44**
- SRM **7.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **10 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.3 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)**

Steps

- Temp **65 C**, Time **70 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **21.3 liter(s)** of **76C** water or to achieve **34.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3 kg (46.2%) | 85 % | 7 |
| Grain | Strzegom Pale Ale | 1 kg (15.4%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 1.5 kg (23.1%) | 79 % | 16 |
| Grain | Weyermann pszeniczny jasny | 1 kg (15.4%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|--------|------------|
| Boil | Equinox | 30 g | 40 min | 13.1 % |
| Boil | Citra | 30 g | 10 min | 12 % |
| Aroma (end of boil) | Equinox | 20 g | 1 min | 13.1 % |
| Aroma (end of boil) | Sorachi Ace | 30 g | 1 min | 10 % |
| Aroma (end of boil) | Citra | 30 g | 1 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|------|--------|------------|
| fermentis us-05 | Ale | Dry | 11.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------|--------|-----------|----------|
| Flavor | kiwi | 1200 g | Secondary | 6 day(s) |
| Flavor | mango | 1200 g | Secondary | 6 day(s) |

Notes

- robimy pulpe z kiwi i mago a następnie pasteryzujemy w 80-90 C przez 30 min, dzielimy warkę na dwie po 12 litrów do jednej dodajemy kiwi a do drugiej mango.
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