

# APA miętowa

- Gravity **11.4 BLG**
- ABV ---
- IBU **42**
- SRM **6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **15.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **12.5 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **10 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **15.4 liter(s)** of wort

## Fermentables

| Type  | Name               | Amount       | Yield | EBC |
|-------|--------------------|--------------|-------|-----|
| Grain | Pilzneński         | 1.5 kg (60%) | 81 %  | 4   |
| Grain | Monachijski        | 0.2 kg (8%)  | 80 %  | 16  |
| Grain | Strzegom Wiedeński | 0.2 kg (8%)  | 79 %  | 10  |
| Grain | Strzegom Karmel 30 | 0.2 kg (8%)  | 75 %  | 30  |
| Grain | Barley, Flaked     | 0.2 kg (8%)  | 70 %  | 4   |
| Grain | Pszoniczny         | 0.2 kg (8%)  | 85 %  | 4   |

## Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Magnum   | 5 g    | 60 min   | 12 %       |
| Boil                | Cascade  | 5 g    | 20 min   | 6 %        |
| Boil                | Citra    | 5 g    | 20 min   | 12 %       |
| Aroma (end of boil) | Citra    | 5 g    | 10 min   | 12 %       |
| Aroma (end of boil) | Amarillo | 5 g    | 10 min   | 9.5 %      |
| Whirlpool           | Cascade  | 5 g    | 0 min    | 6 %        |
| Dry Hop             | Amarillo | 10 g   | 7 day(s) | 9.5 %      |
| Dry Hop             | Cascade  | 10 g   | 7 day(s) | 6 %        |
| Boil                | Amarillo | 5 g    | 20 min   | 9.5 %      |
| Aroma (end of boil) | mięta    | 5 g    | 10 min   | 1 %        |

|                     |          |     |        |       |
|---------------------|----------|-----|--------|-------|
| Whirlpool           | mięta    | 5 g | 0 min  | 1 %   |
| Aroma (end of boil) | Cascade  | 5 g | 10 min | 6 %   |
| Whirlpool           | Citra    | 5 g | 0 min  | 12 %  |
| Whirlpool           | Amarillo | 5 g | 0 min  | 9.5 % |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 6 g    | Fermentis  |

### Extras

| Type        | Name            | Amount | Use for | Time   |
|-------------|-----------------|--------|---------|--------|
| Fining      | mech irlandzki  | 3 g    | Boil    | 15 min |
| Water Agent | gips piwowarski | 3 g    | Mash    | 60 min |

### Notes

- Opcja na upały, lekkie, cytrusowe - miętowe  
Jul 17, 2016, 11:16 PM