

APA z miętą, melonem i ogórkiem

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **4.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **8.5 liter(s)**
- Total mash volume **10.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **8.5 liter(s)** of strike water to **74.5C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale ale IREKS	2 kg (87%)	80 %	6
Grain	Monachijski IREKS	0.15 kg (6.5%)	80 %	20
Grain	Pszeniczny IREKS	0.15 kg (6.5%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equanot	3.5 g	60 min	12.1 %
Boil	Equanot	4 g	35 min	12.1 %
Boil	Simcoe	5 g	10 min	13.2 %
Aroma (end of boil)	Simcoe	2.5 g	5 min	13.2 %
Dry Hop	Mosaic	15 g	7 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Herb	Mięta	12.5 g	Boil	5 min

Flavor	Melon	1000 g	Secondary	7 day(s)
Flavor	Ogórek zielony	500 g	Secondary	7 day(s)