

Biała APA

- Gravity **12.2 BLG**
- ABV ---
- IBU **43**
- SRM **5.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **69 C**, Time **25 min**

Mash step by step

- Heat up **18.2 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **25 min** at **69C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.2 kg (61.5%)	79 %	6
Grain	Strzegom pszeniczny	1 kg (19.2%)	81 %	6
Grain	Wheat, Flaked	1 kg (19.2%)	77 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvign	20 g	60 min	11.2 %
Boil	Nelson Sauvign	80 g	5 min	11.2 %
Dry Hop	Nelson Sauvign	50 g	7 day(s)	11.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	20 g	Safale

Extras

Type	Name	Amount	Use for	Time
Herb	Biała herbata	80 g	Boil	3 min
Herb	Biała herbata	60 g	Primary	7 day(s)
Herb	Biała herbata	60 g	Secondary	7 day(s)

Fining	Mech irlandzki	10 g	Boil	10 min
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