

# Danielowe - APA

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **30**
- SRM **5.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.7 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **36.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **27.4 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **22.6 liter(s)** of **76C** water or to achieve **36.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	6.6 kg (96.4%)	85 %	7
Grain	Carahell	0.25 kg (3.6%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	5 g	15 min	13 %
Aroma (end of boil)	Mosaic	16 g	60 min	10 %
Aroma (end of boil)	Citra	16 g	60 min	12 %
Dry Hop	Citra	15 g	4 day(s)	12 %
Dry Hop	Mosaic	15 g	4 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis us-05	Ale	Dry	11.09 g	Fermentis

## Notes

- Fermentacja burzliwa 18-21 st. C, 7-10 dni  
Fermentacja cicha 18-21 st. C, 7 dni  
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