

Hazy little APA

- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **17**
- SRM **2.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **2 %**
- Size with trub loss **46.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **56 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

Steps

- Temp **73 C**, Time **60 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **80.6C**
- Add grains
- Keep mash **60 min** at **73C**
- Sparge using **39.7 liter(s)** of **76C** water or to achieve **56 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.7 kg (56.9%) | 80 % | 5 |
| Grain | Pilzneński | 1 kg (15.4%) | 81 % | 4 |
| Grain | Pszeniczny | 0.6 kg (9.2%) | 85 % | 4 |
| Grain | Żytni | 0.7 kg (10.8%) | 85 % | 8 |
| Grain | Płatki pszeniczne | 0.5 kg (7.7%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|-----------|------------|
| Boil | Magnat | 25 g | 60 min | 11.2 % |
| Whirlpool | Rakau (NZ) | 30 g | 0 min | 9.5 % |
| Whirlpool | Amarillo | 10 g | 0 min | 9.5 % |
| Whirlpool | Citra | 50 g | 0 min | 12 % |
| Dry Hop | Amarillo | 40 g | 28 day(s) | 9.5 % |
| Dry Hop | Rakau (NZ) | 70 g | 14 day(s) | 9.5 % |
| Dry Hop | Galaxy | 50 g | 14 day(s) | 15 % |
| Dry Hop | Książęcy | 50 g | 14 day(s) | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------|-----|-------|--------|-----|
| Safale US-05 | Ale | Slant | 100 ml | --- |
|--------------|-----|-------|--------|-----|

Notes

- Gotowanie około 30l brzeczki, uzupełnić wodą do 44l w dwóch fermentorach.
Sep 5, 2023, 9:11 PM