

Kolega ze Stanów #1 - APA - Browar na Wyżynie

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **34**
- SRM **6.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **19.5 liter(s)**
- Trub loss **6 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **23 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale Viking Malt	4.5 kg (90%)	79 %	8
Grain	karmelowy 30 - Viking Malt	0.2 kg (4%)	75 %	35
Grain	pszeniczny Viking Malt	0.3 kg (6%)	81 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Junga (PL) - granulát	10 g	60 min	12.5 %
Boil	Ekuanot (USA) - granulát	10 g	20 min	16.1 %
Boil	Amarillo (USA) - granulát	10 g	20 min	7.5 %
Aroma (end of boil)	Ekuanot (USA) - granulát	20 g	1 min	16.1 %
Aroma (end of boil)	Amarillo (USA) - granulát	20 g	1 min	7.5 %
Dry Hop	Ekuanot (USA) - granulát	15 g	3 day(s)	16.1 %

Dry Hop	Amarillo (USA) - granulat	15 g	3 day(s)	7.5 %
---------	---------------------------	------	----------	-------

Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Liquid	1000 ml	---

Extras

Type	Name	Amount	Use for	Time
Water Agent	kwask mlekowy	2 g	Mash	60 min
Water Agent	woda demineralizowana	15000 g	Mash	60 min
Fining	mech irlandzki	4 g	Boil	15 min

Notes

- Filtracja zacieru filtратorem z oplotu. Woda zmiękczana wodą demineralizowaną 15L.

Skład wody:

Ca+2 Mg+2 Na+ Cl- SO4-2 HCO

55.0 6.0 4.0 11.5 20.0 143

Dec 24, 2017, 10:28 AM