

"plastron gospodarzy" - APA z zestawem warka # 62

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **22**
- SRM **3.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **40 min** at **72C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (70%)	80 %	4
Grain	Pszeniczny	1.5 kg (30%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	7 g	60 min	9.5 %
First Wort	Amarillo	15 g	60 min	9.5 %
Aroma (end of boil)	Cascade	25 g	0 min	8.4 %
Aroma (end of boil)	Citra	25 g	0 min	16.5 %
Whirlpool	cascade	25 g	0 min	8.4 %
Whirlpool	Citra	25 g	0 min	16.5 %
Dry Hop	a	1 g	3 day(s)	1 %
Dry Hop	a	1 g	3 day(s)	1 %
Dry Hop	a	1 g	3 day(s)	1 %

Yeasts

Name	Type	Form	Amount	Laboratory
wlp4040	Ale	Slant	150 ml	przepona

Extras

Type	Name	Amount	Use for	Time
Flavor	zest cytryny	200 g	Secondary	3 day(s)

Notes

- woda w wiekrzosci to sok z klonu 27l/34l
bez chmielu na goryczke. tylko na zacier i fwh.
dodam zest na cicha.
mozliwe ze slod jest zamiast pszenicy to zytnei. poznamy po kolorze.
z racji tego ze woda zostala zamieniona na sok z klonu- ekstrakt podskoczyl finalnie o 2 blg. mamy 13 blg i 20 l.
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