

sommer fest 7 - apa talusmosaic 8 saison 9 apa citra

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **36**
- SRM **3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **75.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **28.2 liter(s)**
- Total mash volume **42.3 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **28.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **5 min** at **78C**
- Sparge using **61.8 liter(s)** of **76C** water or to achieve **75.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|---------------|--------|-----|
| Grain | Briess - Pilsen Malt | 11 kg (78%) | 80.5 % | 2 |
| Grain | Briess - Vienna Malt | 1 kg (7.1%) | 77.5 % | 7 |
| Grain | Briess - 2 Row Carapils Malt | 1 kg (7.1%) | 75 % | 3 |
| Grain | Barley, Flaked | 1.1 kg (7.8%) | 70 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Boil | lunga | 100 g | 30 min | 11 % |
| Aroma (end of boil) | Mosaic 2020 | 50 g | 2 min | 11.2 % |
| Aroma (end of boil) | Talus 2020 | 50 g | 2 min | 8 % |
| Dry Hop | Mosaic 2020 | 50 g | 3 day(s) | 11.2 % |
| Dry Hop | Talus 2020 | 50 g | 3 day(s) | 8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|--------|---------|------------|
| WLP PC Belgian Saison III Yeast | Ale | Liquid | 1500 ml | White Labs |

| | | | | |
|---|-----|--------|---------|------------|
| WLP067 COASTAL HAZE ALE YEAST BLEND | Ale | Liquid | 3000 ml | White Labs |
|---|-----|--------|---------|------------|

Notes

- Uwarzone 1.04.21 wyszlo okolo 60 l 12 blg po rozcienczeniu.
Probka
Apr 2, 2021, 1:05 PM