

Sweet APA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **41**
- SRM **5.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 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 **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.65 kg (73%) | 80 % | 5 |
| Grain | Viking Caramel 30EBC | 0.8 kg (16%) | 75 % | 30 |
| Grain | Viking Dextrine | 0.55 kg (11%) | 79 % | 13 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Chinook | 10 g | 65 min | 13 % |
| Aroma (end of boil) | Saaz (USA) | 50 g | 15 min | 3.75 % |
| Aroma (end of boil) | Chinook | 20 g | 10 min | 13 % |
| Whirlpool | Centennial | 30 g | 10 min | 10.5 % |
| Dry Hop | Mosaic | 50 g | 6 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 30 ml | Fermentum Mobile |
| Ewentualnie Wyeast 1056 American Ale yeast | | | | |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|--------------------|--------|---------|--------|
| Water Agent | kwask mlekowy | 3 g | Mash | 65 min |
| Water Agent | Chlorek wapnia 33% | 3 g | Boil | 65 min |
| Fining | Mech irlandzki | 4 g | Boil | 10 min |

Notes

- Przy zacieraniu dodać kwasu mlekowego do uzyskania pH5,3. Przy gotowaniu ustawić pH5,0 używając chlorku wapnia/kwasu mlekowego. Fermentacja 7 dni 19st, 14 dni 14st. Ewentualnie klarować żelatyną.
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