

Yet another APA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **81**
- SRM **4.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.6 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 **67 C**, Time **60 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **34.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (76.9%)	85 %	7
Grain	Strzegom Pszeniczny	1.5 kg (23.1%)	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	50 g	60 min	11.5 %
Boil	Simcoe	50 g	30 min	11.5 %
Dry Hop	Sabro	100 g	3 day(s)	15 %
Dry Hop	Mosaic	100 g	3 day(s)	10.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

Notes

- Warka 48. Warzone 15.11. Wyszło 25l. 12 BLG. Rozlew 14.12 przy 2 Blg. Wyszły 42 butelki.
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