

#29 session APA v.2

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **42**
- SRM **4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **47 liter(s)**
- Trub loss **5 %**
- Size with trub loss **49.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **60.3 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **33 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **22 liter(s)** of strike water to **78.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **75C**
- Sparge using **49.3 liter(s)** of **76C** water or to achieve **60.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 11 kg (100%) | 82 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|--|---------|--------|----------|------------|
| Boil | Marynka | 70 g | 50 min | 8 % |
| Aroma (end of boil) | Chinook | 50 g | 20 min | 8.5 % |
| Aroma (end of boil) | Marynka | 30 g | 15 min | 8 % |
| Dry Hop | Citra | 100 g | 3 day(s) | 12 % |
| fermentor 1 - pierwszy dzień - do biotransformacji | | | | |
| Dry Hop | Mosaic | 100 g | 3 day(s) | 13.2 % |
| fermentor 2 - 4 dzień fermentacji | | | | |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 200 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 12 g | Boil | 10 min |