

#37 Poślubna APA

- Gravity **13.8 BLG**
- ABV ---
- IBU **42**
- SRM **6.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 4 kg (88.9%) | 79 % | 6 |
| Grain | Bestmalz Monachijski | 0.5 kg (11.1%) | 79 % | 23 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Simcoe | 15 g | 45 min | 12 % |
| Boil | Simcoe | 15 g | 30 min | 12 % |
| Boil | Simcoe | 10 g | 15 min | 12 % |
| Aroma (end of boil) | Citra | 35 g | 0 min | 12 % |
| Aroma (end of boil) | Simcoe | 10 g | 0 min | 12 % |
| Dry Hop | Amarillo | 57 g | 5 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.4 g | Fermentis |

Notes

- Brzeczka nastawna 13,2 Brix.
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