

APA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **36**
- SRM **6.3**
- 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 **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.9 liter(s)**

Mash information

- Mash efficiency **63 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (76.9%) | 79 % | 6 |
| Grain | Strzegom Wiedeński | 0.5 kg (7.7%) | 79 % | 10 |
| Grain | Pszeniczny | 0.5 kg (7.7%) | 85 % | 4 |
| Grain | Crystal II 200 | 0.1 kg (1.5%) | 71 % | 200 |
| Grain | Płatki owsiane | 0.4 kg (6.2%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | Citra | 30 g | 60 min | 12 % |
| Whirlpool | Amarillo | 25 g | 0 min | 9.5 % |
| Whirlpool | Cascade | 15 g | 0 min | 6 % |
| Dry Hop | Amarillo | 25 g | 3 day(s) | 9.5 % |
| Dry Hop | Cascade | 20 g | 5 day(s) | 6 % |
| Dry Hop | Cascade | 15 g | 3 day(s) | 6 % |
| Dry Hop | Citra | 20 g | 3 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 30 ml | Fermentum Mobile |

Notes

- starter 1.5 L, dwie doby na mieszadle magnetycznym
Jan 31, 2019, 9:55 PM