

APA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **26**
- SRM **4.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (84.7%)	80 %	5
Grain	Strzegom Pszeniczny	0.5 kg (8.5%)	81 %	6
Grain	Płatki owsiane	0.4 kg (6.8%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	30 min	10 %
Boil	Zula	20 g	10 min	7 %
Aroma (end of boil)	Zula	30 g	0 min	7 %
Dry Hop	Zula	50 g	3 day(s)	7 %
Boil	Mosaic	30 g	10 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

Notes

- Skórka z 1 cytryny - 5 min gotowania
10g mięty świeżej- ostatnia minuta gotowania
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