

# APA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **34**
- SRM **6.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **11.3 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3 kg (80%)	80 %	7
Grain	Strzegom Monachijski typ I	0.5 kg (13.3%)	79 %	16
Grain	Caramel/Crystal Malt - 30L	0.25 kg (6.7%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	12 %
Boil	Cascade	10 g	15 min	6 %
Boil	Mosaic	10 g	5 min	10 %
Dry Hop	Citra	15 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Notes

- \*\*Pożywka dla drożdży - 2 g (opcjonalnie)

Parametry piwa:

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- Styl: American Pale Ale
- Wielkość warki: 15 L
- Ekstrakt początkowy (OG): ~12,5°P (1.050 SG)
- Ekstrakt końcowy (FG): ~3,0°P (1.012 SG)
- Alkohol (ABV): ~5,0%
- Goryczka (IBU): ~35
- Kolor (SRM): ~8

#### Gotowe piwo

- Czas warzenia: ~5 godzin
  - Fermentacja: 10-14 dni
  - Leżakowanie w butelkach: minimum 2 tygodnie
  - Gotowe do picia: ~4 tygodnie od warzenia
  - Charakterystyka: Aromatyczne, lekko żywiczne i cytrusowe piwo z umiarkowaną goryczką.
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