

APA almost singel hop

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **33**
- SRM **4.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **67 C**, Time **80 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **80 min** at **67C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3 kg (60%) | 85 % | 7 |
| Grain | Weyermann pszeniczny jasny | 0.5 kg (10%) | 80 % | 5 |
| Grain | pilsen weyermann | 1.5 kg (30%) | 85 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Citra | 20 g | 60 min | 12.3 % |
| Aroma (end of boil) | Citra | 5 g | 15 min | 12.3 % |
| Aroma (end of boil) | Citra | 5 g | 10 min | 12.3 % |
| Aroma (end of boil) | Citra | 5 g | 5 min | 12.3 % |
| Aroma (end of boil) | Citra | 5 g | 1 min | 12.3 % |
| Dry Hop | Citra | 80 g | 4 day(s) | 12.3 % |
| Dry Hop | Cascade | 30 g | 4 day(s) | 8.1 % |

Yeasts

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

Notes

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

- Fermentacja - 7 dni, fermentacja cicha - 7 dni, chmielenie na zimno - 4 dni - butelka temperatura pokojowa - 7 dni, piwnica - 14 dni.
Nov 6, 2017, 8:07 PM
- Jak wyszło;

Fermentacja burzliwa w 16/17 stopniach - 8 dni, dodatkowo 2 dni w temperaturze pokojowej, zeszło do 1BLG. Pominięcie cichej fermentacji od razu chmielenie na zimno na 4/5 dni. Po odfiltrowaniu cold crash na 3 dni (schłodzone do 9 stopni w dniu rozlewu). Rozlew na 2,4, 88g cukru na 39 butelek.
Dec 7, 2017, 8:17 PM