

APA cascade/citra 13 BLG

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **33**
- SRM **7.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21.4 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **21.8 liter(s)** of **76C** water or to achieve **32.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (46.7%) | 80 % | 5 |
| Grain | Monachijski | 1.25 kg (23.4%) | 80 % | 16 |
| Grain | Wiedeński | 1.25 kg (23.4%) | 79 % | 10 |
| Grain | Karmel 150 | 0.35 kg (6.5%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Cascade | 30 g | 60 min | 6 % |
| Boil | Cascade | 12 g | 30 min | 6 % |
| Boil | Cascade | 12 g | 15 min | 6 % |
| Boil | Cascade | 30 g | 10 min | 6 % |
| Boil | Cascade | 12 g | 5 min | 6 % |
| Aroma (end of boil) | Cascade | 12 g | 1 min | 6 % |
| Aroma (end of boil) | Cascade | 20 g | 0 min | 6 % |
| Dry Hop | Cascade | 30 g | 7 day(s) | 6 % |
| Dry Hop | Citra | 50 g | --- | 12 % |

Yeasts

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

Notes

- <https://www.piwo.org/forums/topic/17406-browar-bez-kicka/?do=findComment&comment=542489>
May 7, 2021, 1:11 PM