

APA dla świeżaków

- Gravity **13.3 BLG**
- ABV ---
- IBU **56**
- SRM **6.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.2 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **28.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (90.9%) | 79 % | 6 |
| Grain | Strzegom Pszeniczny | 0.25 kg (4.5%) | 81 % | 6 |
| Grain | Strzegom Karmel 30 | 0.25 kg (4.5%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Chinook | 25 g | 60 min | 11.2 % |
| Aroma (end of boil) | Simcoe | 25 g | 35 min | 11.4 % |
| Whirlpool | Simcoe | 35 g | 15 min | 11.4 % |
| Dry Hop | Simcoe | 40 g | 0 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------|------|------|--------|------------|
| Fermentis | Ale | Dry | 11.5 g | fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|-------|
| Fining | irlandzki mech | 5 g | Boil | 5 min |

Notes

- dłuższe chmielenie przez problemy z chłodnicą.
120g cukru do refermentacji (17l), nagazowanie poprawne.

Z 2 litrów odpadków zrobione 4 listy imbirowego(470g soku, 100g ksylitolu)
Oct 13, 2016, 12:12 PM