

# APA Wolf

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **49**
- SRM **10.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **27.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **19.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **27.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (78.1%)	80 %	5
Grain	Weyermann - Caraamber	0.2 kg (3.1%)	75 %	65
Grain	Strzegom Pszeniczny	0.5 kg (7.8%)	81 %	6
Grain	Monachijski typ II 20-25 EBC Weyermann	0.5 kg (7.8%)	80 %	20
Grain	Caraaroma	0.2 kg (3.1%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Wolf	30 g	55 min	13.8 %
Aroma (end of boil)	Styrian Wolf	25 g	10 min	13.8 %
Dry Hop	Styrian Wolf	30 g	3 day(s)	13.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	300 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Other	płatki owsiane	300 g	Mash	60 min
Water Agent	gips	3 g	Mash	60 min
Flavor	ananas	1500 g	Secondary	7 day(s)
Spice	jalapenio	6 g	Secondary	3 day(s)