

APPA - American Pacyfic Pale Ale

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **29**
- SRM **5.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.5 kg (90%) | 80 % | 5 |
| Grain | Abbey Malt Weyermann | 0.5 kg (10%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Summit | 15 g | 60 min | 17 % |
| Boil | Amarillo | 15 g | 1 min | 9.5 % |
| Boil | Rakau (NZ) | 15 g | 1 min | 9.5 % |
| Dry Hop | Rakau (NZ) | 20 g | 3 day(s) | 9.5 % |
| Dry Hop | Amarillo | 20 g | 3 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 50 g | Fermentis |

Notes

- zacieranie 68°C, bez mash-out
temperatura fermentacji 16-18°C
cold crush ~36h

refermentacja - 130g glukozy
Nov 27, 2019, 2:46 PM