

Bobek (i nie tylko) APA test#1

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **44**
- SRM **6.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (85.4%)	79 %	6
Grain	Strzegom Pszeniczny	0.5 kg (12.2%)	81 %	6
Grain	Fawcett - Crystal	0.1 kg (2.4%)	70 %	160

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	10 g	60 min	13.1 %
Boil	Bobek	20 g	60 min	5.9 %
Boil	Bobek	10 g	15 min	5.9 %
Aroma (end of boil)	Bobek	10 g	5 min	5.9 %
Aroma (end of boil)	Equinox	10 g	5 min	13.1 %
Whirlpool	Equinox	10 g	---	13.1 %
Whirlpool	Bobek	10 g	---	5.9 %
Dry Hop	Equinox	50 g	---	13.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.7 g	Fermentis