

Jasna Krasna (APA) v2

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **35**
- SRM **4.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **11 %/h**
- Boil size **14.4 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.2 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **8.7 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.9 kg (76%)	80 %	6
Grain	Strzegom Monachijski typ II	0.3 kg (12%)	79 %	22
Grain	Płatki owsiane	0.3 kg (12%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma (AUS)	10 g	0 min	17.2 %
Boil	Enigma (AUS)	10 g	60 min	17.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5 g	---

Notes

- Vic Secret ma dać pomarańczę
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