

Kolsh APA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **45**
- SRM **3.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **12 %**
- Size with trub loss **19 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **50 C**, Time **20 min**
- Temp **69 C**, Time **60 min**
- Temp **65 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.6 liter(s)** of strike water to **53.8C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **40 min** at **65C**
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **78C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (90.9%)	82 %	4
Grain	Płatki owsiane	0.4 kg (9.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	60 min	13 %
Boil	Citra	20 g	10 min	13 %
Boil	Motueka	10 g	5 min	7 %
Boil	Citra	20 g	1 min	13 %
Whirlpool	Mosaic	10 g	45 min	10 %
Whirlpool	Motueka	10 g	45 min	7 %
Whirlpool	Citra	10 g	45 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale K-97	Ale	Dry	11.5 g	Fermentis

Notes

- Fermentacja:
ok. 14 dni burzliwa 16 stopni C. Blg spadło do 2 stopni
ok. 10 dni cicha 14 stopni C
Zabutelowane 28.04.2020
Ogólnie prawie całkiem klarowane, piękny cytrusowy aromat, słodko-ściąająca goryczka, leciutkie, lekkie odczucie alkoholu w ustach... Powinno być bardziej goryczkowe: goryczka tylko lekko wyczuwalna... = ZA
MAŁO
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