

# Letni Wiatr - APA

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **30**
- SRM **5.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **7 %**
- Size with trub loss **25.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **31.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **66 C**, Time **50 min**
- Temp **73 C**, Time **10 min**
- Temp **76 C**, Time **4 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **73C**
- Keep mash **4 min** at **76C**
- Sparge using **20.3 liter(s)** of **76C** water or to achieve **31.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt Premium	2 kg (35.7%)	81 %	3
Grain	Viking Pale Ale malt	3 kg (53.6%)	80 %	5
Grain	Weyermann - Caraamber	0.3 kg (5.4%)	75 %	65
Grain	Weyermann - Carared	0.3 kg (5.4%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	12 %
Boil	Azacca	15 g	30 min	12 %
Dry Hop	Magnifico - Ekstrakt Chmielowy	20 g	3 day(s)	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5 g	Boil	10 min
Water Agent	Gips	4 g	Mash	0 min

## Notes

- Nie przesadzamy z goryczką

Chmiel na zimno tylko w ekstrakcie - test

v1

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