

Polski Chmielobrody APA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **30**
- SRM **6.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **48 liter(s)**
- Trub loss **3 %**
- Size with trub loss **50.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **54.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **33 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **32.4 liter(s)** of **76C** water or to achieve **54.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|----------------|-------|-----|
| Grain | Bydgoszcz Pils/Pale Ale | 8.5 kg (77.3%) | 80 % | 5 |
| Grain | Bydgoszcz Pszeniczny | 1 kg (9.1%) | 85 % | 4 |
| Grain | Strzegom Karmel 150 | 0.5 kg (4.5%) | 75 % | 150 |
| Grain | Płatki owsiane | 0.5 kg (4.5%) | 85 % | 3 |
| Grain | Płatki jęczmienne | 0.5 kg (4.5%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------------|--------|--------|------------|
| Boil | Marynka | 31 g | 50 min | 7.3 % |
| Boil | Simcoe | 24 g | 50 min | 14.5 % |
| Aroma (end of boil) | Cascade PL / Chinook PL | 20 g | 10 min | 5.8 % |
| Aroma (end of boil) | Cascade PL / Chinook PL | 10 g | 1 min | 5.3 % |
| Whirlpool | Cascade PL / Chinook PL | 20 g | 20 min | 5 % |

| | | | | |
|---------|-------------------------------------------------------|------|----------|-----|
| Dry Hop | Cascade PL / Simcoe / Chinook PL do APA 20l | 45 g | 5 day(s) | 8 % |
| Dry Hop | Citra / Simcoe / Centennial do DDH 21l | 90 g | 5 day(s) | 8 % |
| Dry Hop | Simcoe 5g / Mosaic 25g / Ekuinot 30g / Centennial 30g | 90 g | 5 day(s) | 8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 200 ml | Fermentum Mobile |

Notes

- FM52, starter 3l, od 4.06.2020
Start 6.06 dwie warki 21l i 20l BLG 13
30.06 przelano na cichą
chmienie 45 g (3*15g) Cascade PL / Simcoe / Chinook PL do APA 20l
110 gram cukru i rozrobić w 733 ml wody
chmienie 90 g (3*30g) Citra / Simcoe / Centennial do DDH 21l
110 gram cukru i rozrobić w 733 ml wody

Sour

do 21l o BLG 6, dodano 1,7 kg ekstraktu słodowego pszenicznego (4l) -> 25 l brzezki o 10 BLG
starter bakteryjny 1 litr, 10BLG, 10% soku jabłkowego, 15g CaCO₃ i łyżeczka pożywki dla drożdży + 5 kapsułek Sanprobi IBS (50 miliardów komórek), 40h
dodano do brzezki i zakwaszono przez 32h w temp 32-40oC, potem przegotowano i nachmielono

Start 10.06 jedna warka 26l

Przelane na cichą 1.07

Chmienie Simcoe 5g, Mosaic 25g, Ekuinot 30g, Centennial 30g

137 gram cukru i rozrobić w 1233 ml wody

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