

# projekt - Singiel #1 (Equanot) - APA - Browar na Wyżynie

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **34**
- SRM **6.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **6 %**
- Size with trub loss **19.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.3 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **22.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale Viking Malt	4.5 kg (90%)	79 %	8
Grain	karmelowy 30 - Viking Malt	0.3 kg (6%)	75 %	35
Grain	pszeniczny Viking Malt	0.2 kg (4%)	81 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equanot (USA) - granulát	10 g	60 min	16.1 %
Boil	Equanot (USA) - granulát	10 g	20 min	16.1 %
Aroma (end of boil)	Equanot (USA) - granulát	30 g	1 min	16.1 %
Dry Hop	Equanot (USA) - granulát	50 g	3 day(s)	16.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM54 Gorączka kalifornijska	Ale	Slant	500 ml	FM
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