

Pszeniczna APA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **38**
- SRM **5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 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)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Pilzneński | 4.5 kg (40.9%) | 81 % | 4 |
| Grain | Płatki owsiane | 1 kg (9.1%) | 60 % | 3 |
| Grain | Pszeniczny | 4.5 kg (40.9%) | 85 % | 4 |
| Grain | Strzegom Karmel 30 | 1 kg (9.1%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | experimental 09326 | 50 g | 30 min | 4.8 % |
| Boil | Hallertau Blanc | 40 g | 25 min | 9.3 % |
| Boil | Hallertau Blanc | 60 g | 15 min | 9.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|------------|
| Lallemand - LalBrew Verdant IPA | Ale | Dry | 11 g | Lallemand |
| Safale WB-06 | Ale | Dry | 11.5 g | Safale |

Notes

- Coobra CB5
50 st - włożenie złoża
70 st - 99min
78 - 20 min
80 - 15 min
Wysładzanie
Gotowanie 45min chmielenie w.w

Fermentacja
WB-06 - temp podwyższona, pokół około 25 st
Verdant IPA - 18 st
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