

Single Hop APA - podebrany od kogoś

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **29**
- SRM **4.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **32.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **18.4 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **19.5 liter(s)** of **76C** water or to achieve **32.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------|----------------|-------|------|
| Grain | Pilzneński | 4.7 kg (89.5%) | 81 % | 4 |
| Grain | Monachijski | 0.3 kg (5.7%) | 80 % | 20 |
| Grain | Carabelge | 0.25 kg (4.8%) | 74 % | 32.5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Mosaic | 10 g | 60 min | 11.4 % |
| Boil | Mosaic | 10 g | 30 min | 11.4 % |
| Boil | Mosaic | 20 g | 15 min | 11.4 % |
| Aroma (end of boil) | Mosaic | 30 g | 0 min | 11.4 % |
| Dry Hop | Mosaic | 30 g | 4 day(s) | 11.4 % |

Yeasts

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