

west APA 1.0bar

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **46**
- SRM **5.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **72C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	Karmelowy Jasny 30EBC	0.5 kg (8.3%)	75 %	30
Grain	Płatki owsiane	0.5 kg (8.3%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	10 g	60 min	15.5 %
Boil	Citra	5 g	20 min	12 %
Boil	lotus	5 g	20 min	16.6 %
Boil	Ekuanot	5 g	20 min	14 %
Whirlpool	Citra	45 g	5 min	12 %
Whirlpool	lotus	45 g	5 min	16.6 %
Whirlpool	Ekuanot	45 g	5 min	14 %

Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Dry	12 g	---

Notes

- warka w kegu pod ciśnieniem 1.bar. piwo warzone latem, w temp otoczenia około 20stopni. 2 tyg pod ciśnieniem. zatarłem na wytrawnie , dodatek karmelu jako test czy będzie coś słodkiego w odbiorze
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