

# White APA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **34**
- SRM **4.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **48.1 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

## Steps

- Temp **45 C**, Time **5 min**
- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **28.5 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **5 min** at **45C**
- Keep mash **30 min** at **67C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **29.1 liter(s)** of **76C** water or to achieve **48.1 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount        | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 7 kg (73.7%)  | 81 %  | 5   |
| Grain | Strzegom Pszeniczny      | 2 kg (21.1%)  | 81 %  | 6   |
| Grain | Weyermann - Carapils     | 0.5 kg (5.3%) | 78 %  | 4   |

## Hops

| Use for | Name          | Amount | Time     | Alpha acid |
|---------|---------------|--------|----------|------------|
| Boil    | Galaxy        | 25 g   | 60 min   | 13.6 %     |
| Boil    | Enigma (AUS)  | 10 g   | 45 min   | 16.3 %     |
| Boil    | Galaxy        | 25 g   | 5 min    | 13.6 %     |
| Boil    | Enigma (AUS)  | 25 g   | 5 min    | 16.3 %     |
| Dry Hop | Galaxy        | 60 g   | 2 day(s) | 13.6 %     |
| Dry Hop | Nelson Sauvín | 110 g  | 2 day(s) | 11 %       |
| Dry Hop | Mosaic        | 80 g   | 2 day(s) | 10 %       |

## Yeasts

| Name                   | Type  | Form  | Amount | Laboratory       |
|------------------------|-------|-------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Slant | 200 ml | Fermentum Mobile |

### Extras

| Type  | Name     | Amount | Use for | Time  |
|-------|----------|--------|---------|-------|
| Spice | kolendra | 10 g   | Boil    | 5 min |

### Notes

- I warka 18 l,  
zlano po fermentacji burzliwej 17l, 25.03.2020, 4,4 blg  
60 nelson, 22 galaxy, 22 enigma.  
*Mar 25, 2020, 8:09 PM*