

hobby APA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **40**
- SRM **3.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|--------|-----|
| Grain | Heidelberg | 4 kg (72.7%) | 78.5 % | 2 |
| Grain | Briess - Pale Ale Malt | 1 kg (18.2%) | 78 % | 7 |
| Grain | Chit Malt | 0.5 kg (9.1%) | 50 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Citra | 50 g | 15 min | 12 % |
| Aroma (end of boil) | Citra | 50 g | 1 min | 12 % |
| Aroma (end of boil) | Simcoe | 50 g | 1 min | 13.2 % |
| Aroma (end of boil) | Mosaic | 50 g | 1 min | 10 % |
| Whirlpool | Mosaic | 50 g | --- | 10 % |
| Whirlpool | Simcoe | 50 g | --- | 13.2 % |
| Dry Hop | Citra | 50 g | 1 day(s) | 12 % |
| Dry Hop | Simcoe | 100 g | 2 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------------|-----|-----|------|-----------|
| Safale K-97 | Ale | Dry | 23 g | Fermentis |
|-------------|-----|-----|------|-----------|

Notes

- Woda

Ca 100
MG 15
Na 10
Cl 60
SO4 200
HCO3 10

Temperatura

16 C 3
18 C - 4 dni
20 C 5 dni
cold crash
Apr 11, 2025, 3:30 PM