

#015 APA "dyrektorskie" [US-05 Simcoe/Centennial/Cascade]

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **38**
- SRM **14.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.7 liter(s)**
- Total mash volume **13.7 liter(s)**

Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **10.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 2 kg (65.6%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (16.4%) | 79 % | 22 |
| Grain | Strzegom Karmel 300 | 0.3 kg (9.8%) | 70 % | 299 |
| Grain | Oats, Flaked | 0.25 kg (8.2%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------------------------------|------------|--------|--------|------------|
| Boil | Chinook | 5 g | 60 min | 12.1 % |
| Boil | Simcoe | 10 g | 15 min | 12.6 % |
| Boil | Centennial | 10 g | 15 min | 9.4 % |
| Boil | Cascade PL | 10 g | 15 min | 6.3 % |
| Whirlpool | Simcoe | 20 g | 0 min | 12.6 % |
| Flame out - na wyłączenie palnika | | | | |
| Whirlpool | Centennial | 20 g | 0 min | 9.4 % |
| Flame out - na wyłączenie palnika | | | | |
| Whirlpool | Cascade PL | 20 g | 0 min | 6.3 % |

| | | | | |
|--|------------|------|-------|--------|
| Flame out - na wyłączenie palnika | | | | |
| Whirlpool | Simcoe | 20 g | 0 min | 12.6 % |
| Hop stand - podczas chłodzenia gdy temp. osiągnie 80°C | | | | |
| Whirlpool | Centennial | 20 g | 0 min | 9.4 % |
| Hop stand - podczas chłodzenia gdy temp. osiągnie 80°C | | | | |
| Whirlpool | Cascade PL | 20 g | 0 min | 6.3 % |
| Hop stand - podczas chłodzenia gdy temp. osiągnie 80°C | | | | |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 2 g | Boil | 15 min |

Notes

- Zbyt szybko spadła temperatura brzezki po gotowaniu (woda do chłodzenia miała tylko 10,5°C) poniżej 70°C dlatego nie dałem porcji chmielu na hop stand.
Nov 7, 2021, 2:26 AM