

APA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **39**
- SRM **4.4**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (83.3%) | 80 % | 5 |
| Grain | Monachijski | 0.2 kg (6.7%) | 80 % | 16 |
| Grain | Pszeniczny | 0.3 kg (10%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | Citra | 10 g | 60 min | 12 % |
| Whirlpool | Sabro | 50 g | 5 min | 9.5 % |
| Whirlpool | Cascade | 50 g | 5 min | 6 % |
| Whirlpool | Amarillo | 20 g | 5 min | 9.5 % |
| Dry Hop | Sabro | 50 g | 3 day(s) | 9.5 % |

Notes

- citra cos
Mar 9, 2019, 12:19 PM