

APA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **45**
- SRM **3.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.5 kg (90%) | 80 % | 5 |
| Grain | Płatki pszeniczne | 0.5 kg (10%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-----------|--------|----------|------------|
| Boil | Citra | 15 g | 60 min | 12.9 % |
| Whirlpool | Citra | 15 g | 30 min | 12.9 % |
| Whirlpool | Mosaic | 15 g | 30 min | 12.5 % |
| Whirlpool | El Dorado | 15 g | 30 min | 13.8 % |
| Dry Hop | Citra | 20 g | 1 day(s) | 12.9 % |
| Dry Hop | El Dorado | 35 g | 1 day(s) | 13.8 % |
| Dry Hop | Mosaic | 35 g | 1 day(s) | 12.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 11 g | Fermentis |

Notes

- Bardziej wytrawne i mniej chmielu na cichą

Jun 2, 2020, 10:16 AM