

APA

- Gravity **12.6 BLG**
- ABV ---
- IBU **42**
- SRM **9.3**
- 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 **14 liter(s)**
- Total mash volume **18.6 liter(s)**

Steps

- Temp **50 C**, Time **10 min**
- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 3.5 kg (75.3%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 1 kg (21.5%) | 79 % | 16 |
| Grain | Słód Crystal Castlemalting | 0.15 kg (3.2%) | 78 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|-----------|------------|
| Boil | Amarillo | 30 g | 60 min | 9.5 % |
| Boil | Citra | 15 g | 10 min | 12 % |
| Whirlpool | Citra | 30 g | 60 min | 12 % |
| Dry Hop | Cascade | 50 g | 10 day(s) | 6 % |
| Dry Hop | Amarillo | 34 g | 10 day(s) | 9.5 % |

Yeasts

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

| | | | | |
|--------------------------------------|-----|-----|------|-----|
| Mangrove Jack's M44 US West Coast | Ale | Dry | 10 g | --- |
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Notes

- powinno być jeszcze 150 g słoðu pszenicznego ale zabrakło mi
Nov 25, 2016, 6:35 PM