

APA 76/77

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **34**
- SRM **3.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **48 liter(s)**
- Trub loss **5 %**
- Size with trub loss **55.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **68.9 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **60 liter(s)**
- Total mash volume **72 liter(s)**

Steps

- Temp **69 C**, Time **60 min**

Mash step by step

- Heat up **60 liter(s)** of strike water to **73.9C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **20.9 liter(s)** of **76C** water or to achieve **68.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	9 kg (75%)	80 %	5
Grain	Oats, Flaked	3 kg (25%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	amora preta	35 g	30 min	11.1 %
Boil	Columbus/Tomahawk/Zeus	35 g	30 min	10.7 %
Whirlpool	Motueka	100 g	30 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP518 - Opshaug Kveik Ale	Ale	Slant	50 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Flavor	mango	2550 g	Secondary	7 day(s)

Notes

- do 76 zupa chmielowa
do 77 mango
do 76/77 chmiel na zimno (motueka po 50g)

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