

APA US

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **34**
- SRM **4.4**
- 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 **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

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

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (94.3%)	80 %	4
Grain	Strzegom Karmel 30	0.3 kg (5.7%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	10 g	50 min	11 %
Boil	Cascade	10 g	10 min	5.8 %
Boil	Mosaic	10 g	10 min	12.2 %
Aroma (end of boil)	Cascade	10 g	0 min	5.8 %
Aroma (end of boil)	Citra	10 g	0 min	13.7 %
Aroma (end of boil)	Mosaic	10 g	0 min	12.2 %
Whirlpool	Cascade	15 g	30 min	5.8 %
Whirlpool	Citra	10 g	30 min	13.7 %
Whirlpool	Mosaic	15 g	30 min	12.2 %
Dry Hop	Cascade	15 g	5 day(s)	5.8 %
Dry Hop	Citra	30 g	5 day(s)	13.7 %
Dry Hop	Mosaic	15 g	5 day(s)	12.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

Notes

- 16.03.24 - 12,5 Blg
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4g glukozy/0,5l
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