

# APA wędzona wiśnia

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **37**
- SRM **7**
- 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 **75 min**
- Evaporation rate **5 %/h**
- Boil size **24.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **20.7 liter(s)**

## Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16.1 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **24.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (32.6%)	80 %	5
Grain	Viking Malt Wędzony Czereśnią	2 kg (43.5%)	82 %	10
Grain	Weyermann - Grodziski	1 kg (21.7%)	80 %	4
Grain	Special B Malt	0.1 kg (2.2%)	65.2 %	315

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	13 %
Boil	Sybilla	15 g	60 min	3.5 %
Aroma (end of boil)	Citra	15 g	10 min	12 %
Aroma (end of boil)	Cascade	15 g	10 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis