

# Belgian APA

- Gravity **13.9 BLG**
- ABV ---
- IBU **30**
- SRM **15.2**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 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 **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (47.2%)	80 %	2.5
Grain	Strzegom Monachijski typ I	1 kg (18.9%)	79 %	14
Grain	Strzegom Wiedeński	1 kg (18.9%)	79 %	10
Grain	Aroma CastleMalting	0.2 kg (3.8%)	78 %	100
Grain	Special B Malt	0.2 kg (3.8%)	65.2 %	315
Grain	Biscuit Castle 50 EBC	0.2 kg (3.8%)	68 %	50
Grain	Pszeniczny Strzegom 3-6 EBC	0.2 kg (3.8%)	70 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic) 2014	20 g	60 min	2.88 %
Boil	Centennial 2014	25 g	30 min	8.5 %
Boil	Citra	10 g	10 min	12.5 %
Dry Hop	Citra	20 g	14 day(s)	12.5 %
Dry Hop	Citra	20 g	7 day(s)	12.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Safbrew

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	10 min
Flavor	płatki dębowe	20 g	Secondary	7 day(s)