

## Hopfest APA vol.4

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **35**
- SRM **3.6**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

### Steps

- Temp **64 C**, Time **75 min**
- Temp **75 C**, Time **10 min**

### Mash step by step

- Heat up **13.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **75 min** at **64C**
- Keep mash **10 min** at **75C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	3 kg (68.2%)	80 %	4
Grain	Weyermann - Carared	0.1 kg (2.3%)	75 %	45
Grain	Płatki owsiane	0.5 kg (11.4%)	85 %	3
Grain	Płatki jęczmienne	0.4 kg (9.1%)	80 %	4
Grain	Rye, Flaked	0.4 kg (9.1%)	78.3 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	40 min	12 %
Boil	Simcoe	20 g	20 min	13.2 %
Dry Hop	Centennial	50 g	2 day(s)	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	900 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Fining	whirflock	1 g	Boil	10 min