

Owocowa APA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **24**
- SRM **5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **19.4 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Weyermann	2.8 kg (50.5%)	80 %	3
Grain	Weyermann pszeniczny jasny	1 kg (18%)	80 %	5
Grain	Strzegom Pszeniczny	0.5 kg (9%)	81 %	6
Grain	Caramel Aromatic Bestmalz	0.5 kg (9%)	77 %	40
Grain	Weyermann - Carapils	0.25 kg (4.5%)	78 %	4
Grain	Płatki owsiane (jęczmienne)	0.5 kg (9%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle SZYSZKA	20 g	50 min	7 %
Boil	Cascade PL	50 g	5 min	5.2 %
Whirlpool	Falconer's Flight	20 g	20 min	10.2 %
Dry Hop	Falconer's Flight	130 g	3 day(s)	10.2 %

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	20 g	---

Extras

Type	Name	Amount	Use for	Time
Flavor	Cytryna zest	2 g	Boil	0 min
Flavor	Limonka zest	5 g	Boil	0 min
Flavor	Greifrut zest	10 g	Boil	0 min

Notes

- Zest cytryna 1/2 limonka 1 Greifrut 2 redukowane na soku z owoców na ostatnie 4 dni
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