

# Single Hop APA - Ariana

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **46**
- SRM **4.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **12.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.9 liter(s)**
- Total mash volume **10.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **7.9 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **30 min** at **72C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **12.5 liter(s)** of wort

## Fermentables

| Type  | Name  | Amount         | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | Viking Pale Ale malt                                  | 2.5 kg (94.3%) | 80 %  | 5   |
| Grain | Weyermann -<br>pszeniczny<br>bohemyjski<br>kleszczowy | 0.15 kg (5.7%) | --- % | 4   |

## Hops

| Use for | Name   | Amount | Time     | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil    | Ariana | 5 g    | 60 min   | 11.7 %     |
| Boil    | Ariana | 5 g    | 30 min   | 11.7 %     |
| Boil    | Ariana | 10 g   | 15 min   | 11.7 %     |
| Boil    | Ariana | 10 g   | 10 min   | 11.7 %     |
| Dry Hop | Ariana | 30 g   | 7 day(s) | 11.7 %     |

## Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-04 | Ale  | Slant | 200 ml | ---        |