

SMOKED APA #66

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **31**
- SRM **5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **19.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **16 %/h**
- Boil size **25.6 liter(s)**

Mash information

- Mash efficiency **82.2 %**
- Liquor-to-grist ratio **4.77 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **24.2 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **68.6C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **25.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Viking - pale ale | 2.2 kg (52.4%) | 79 % | 6 |
| Grain | Viking - wędzony dębem | 2 kg (47.6%) | 81 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------|--------|--------|------------|
| Boil | Chinook PL | 15 g | 60 min | 8.6 % |
| Aroma (end of boil) | Styrian Golding | 50 g | 15 min | 4 % |
| Aroma (end of boil) | Cascade PL | 30 g | 5 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale | Slant | 120 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------|--------|---------|------|
| Water Agent | gips | 2 g | Mash | --- |

| | | | | |
|-------------|---------------------|--------|------|-------|
| Water Agent | kwas mlekowy [ml] | 5.08 g | Mash | --- |
| Water Agent | chlorek wapnia [ml] | 3.44 g | Mash | --- |
| Fining | mech irlandzki | 3 g | Boil | 5 min |
| Water Agent | epsom | 2 g | Mash | --- |