

Micro APA HGB

- Gravity **6.6 BLG**
- ABV **2.5 %**
- IBU **22**
- SRM **2.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **44 liter(s)**
- Trub loss **2 %**
- Size with trub loss **45.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **55.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **73 C**, Time **60 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **80.6C**
- Add grains
- Keep mash **60 min** at **73C**
- Sparge using **41.4 liter(s)** of **76C** water or to achieve **55.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (36.4%)	81 %	4
Grain	Viking Pale Ale malt	1 kg (18.2%)	80 %	5
Grain	Żytni	0.5 kg (9.1%)	85 %	8
Grain	Pszeniczny	0.5 kg (9.1%)	85 %	4
Grain	Płatki pszeniczne	0.5 kg (9.1%)	60 %	3
Grain	płatki jęczmienne	0.5 kg (9.1%)	60 %	4
Grain	Płatki owsiane	0.5 kg (9.1%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	50 g	30 min	8.3 %
Whirlpool	Amarillo	20 g	5 min	8.1 %
Whirlpool	Rody Hodowlane 2/20	20 g	5 min	9.3 %
Whirlpool	Amora Preta	20 g	0 min	7.4 %
Whirlpool	Equanot	20 g	0 min	12.5 %
Dry Hop	Rody Hodowlane 2/20	50 g	7 day(s)	9.3 %
Dry Hop	Amora Preta	50 g	7 day(s)	7.4 %
Dry Hop	Equanot	30 g	7 day(s)	12.5 %

Dry Hop	Amarillo	30 g	7 day(s)	8.1 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew American East Coast - New England	Ale	Dry	11 g	Lallemand

Notes

- Wysładzanie do osiągnięcia 30l brzezki. Rozcieńczyć wodą do pożądanego ekstraktu przed zadaniem drożdży
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