

White APA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **34**
- SRM **4.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **48.1 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

Steps

- Temp **45 C**, Time **5 min**
- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **28.5 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **5 min** at **45C**
- Keep mash **30 min** at **67C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **29.1 liter(s)** of **76C** water or to achieve **48.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	7 kg (73.7%)	81 %	5
Grain	Strzegom Pszeniczny	2 kg (21.1%)	81 %	6
Grain	Weyermann - Carapils	0.5 kg (5.3%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	25 g	60 min	13.6 %
Boil	Enigma (AUS)	10 g	45 min	16.3 %
Boil	Galaxy	25 g	5 min	13.6 %
Boil	Enigma (AUS)	25 g	5 min	16.3 %
Dry Hop	Galaxy	60 g	2 day(s)	13.6 %
Dry Hop	Nelson Sauvign	110 g	2 day(s)	11 %
Dry Hop	Mosaic	80 g	2 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	200 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	10 g	Boil	5 min

Notes

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60 nelson, 22 galaxy, 22 enigma.
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