

# APA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **30**
- SRM **4.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **12.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **9.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt       | 2 kg (65.6%)   | 80 %  | 5   |
| Grain | Płatki owsiane             | 0.3 kg (9.8%)  | 85 %  | 3   |
| Grain | Strzegom Monachijski typ I | 0.25 kg (8.2%) | 79 %  | 16  |
| Grain | Płatki pszeniczne          | 0.5 kg (16.4%) | 85 %  | 3   |

## Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil    | Simcoe     | 10 g   | 60 min   | 13.2 %     |
| Boil    | Cascade    | 10 g   | 10 min   | 6 %        |
| Dry Hop | Citra      | 15 g   | 2 day(s) | 12 %       |
| Dry Hop | Centennial | 11 g   | 2 day(s) | 10.5 %     |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 250 ml | Fermentis  |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |                |       |      |        |
|--------|----------------|-------|------|--------|
| Fining | Mech irlandzki | 2.5 g | Boil | 10 min |
|--------|----------------|-------|------|--------|

## Notes

- 5.04.2019 - warzenie. Ekstrakt początkowy 13 BLG. 9 litrów brzezki.  
Fermentacja burzliwa 11 dni w temperaturze pokojowej ok. 21 C.
  - 16.04.2019 - przelanie na cichą. Ekstrakt 3,5 BLG  
Fermentacja cicha 7 dni w temperaturze pokojowej ok. 21 C.  
Dodano na 2 dni chmiel na zimno - 15 g Citra i 11 g Centennial
  - 22.04.2019 - rozlew  
Glukoza na refermentację wg miarki  
Ekstrakt końcowy 3,5 BLG  
ABV 5.2% Odfermentowanie 74.0%
- Apr 15, 2019, 9:37 AM*