Sweet APA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **41**
- SRM **5.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.65 kg *(73%)*	80 %	5
Grain	Viking Caramel 30EBC	0.8 kg *(16%)*	75 %	30
Grain	Viking Dextrine	0.55 kg *(11%)*	79 %	13

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	65 min	13 %
Aroma (end of boil)	Saaz (USA)	50 g	15 min	3.75 %
Aroma (end of boil)	Chinook	20 g	10 min	13 %
Whirlpool	Centennial	30 g	10 min	10.5 %
Dry Hop	Mosaic	50 g	6 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	30 ml	Fermentum Mobile
Ewentualnie Wyeast 1056 American Ale yeast				

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Extras

Type	Name	Amount	Use for	Time
Water Agent	kwas mlekowy	3 g	Mash	65 min
Water Agent	Chlorek wapnia 33%	3 g	Boil	65 min
Fining	Mech irlandzki	4 g	Boil	10 min

Notes

- Przy zacieraniu dodać kwasu mlekowego do uzyskania pH5,3. Przy gotowaniu ustawić pH5,0 używając chlorku wapnia/kwasu mlekowego. Fermentacja 7 dni 19st, 14 dni 14st. Ewentualnie klarować żelatyną.
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