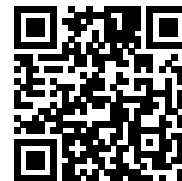


# APA

Kiekis: 21 litras  
Efektyvumas: 70 %  
Stilius: Amerikietiškas IPA  
Aludaris: Skomantas  
Receptas sukurtas: 2026-02-21 17:37:59  
Receptas modifikuotas: 0000-00-00 00:00:00

OG: 1.045  
FG: 1.010  
ABV: 4.6 %  
IBU: 31  
EBC: 17  
IBU/OG: 0.68 (ryškus apynių skonis)



2026-05-30

## Fermentuojamos medžiagos

### Pavadinimas

TF Maris Otter Pale Ale  
Crystal malt  
CaraPils salyklas

Spalva (EBC)	Kiekis (kg)	Kiekis (%)
6.3	4.000	89.9
130.1	0.300	6.7
4.5	0.150	3.4
	<u>4.450</u>	

## Apyniai

### Pavadinimas

Pavadinimas	Forma	Paskirtis
Centennial	-	Virimui (kartumui)
Cascade (US)	-	Aromatui (virimui)
Cascade (US)	-	Aromatui (virimui)
Centennial	-	Aromatui (virimui)

AA (%)	IBU	Kiekis (g)	Laikas
10.5	24.0	20	60
5.8	4.9	15	15
5.8	2.0	15	5
10.5	0.0	<u>20</u>	0
		70	

## Mielės

### Pavadinimas

Fermentis Safale US-05(56)

Kiekis (g)  
12.0

## Pastabos

### 1. Target:

Final Packaged Volume 21.0 L  
Target OG 1.049 – 1.053 (Actual: 1.045)  
Target FG 1.010 – 1.012 (Actual: 1.010)  
Target ABV 5.0% – 5.4% (Actual: 4.6%)  
IBU / Color 36–40 / 10–12 SRM

## 2. Water Chemistry & Volumes

Total Water Required: 34.7 L (RO Water)

- Strike Water: 13.5 L
- Sparge Water: 21.2 L
- Mash Ratio: 3.03 L/kg

### Salt Additions:

- Gypsum: 5.5 g total (4.0 g Mash / 1.5 g Sparge)
- Epsom: 2.5 g total (2.0 g Mash / 0.5 g Sparge)

## 3. Grist Bill (4.45 kg Total)

- Maris Otter: 4.00 kg (89.9%)
- Crystal (60–80 EBC): 0.30 kg (6.7%)
- Carapils: 0.15 kg (3.4%)

## 4. Process Schedule

### Mash:

- **Temperature:** 66.5 °C
- **Duration:** 60 minutes
- **Mash Out:** 76 °C

### Boil (60 Minutes):

- **60 min:** 20 g Centennial (Bittering)
- **20 min:** 15 g Cascade (Flavor)
- **5 min:** 15 g Cascade (Aroma)
- **0 min (Flameout/Whirlpool):** 20 g Centennial (10-15 min stand)

### Fermentation & Packaging:

- **Yeast:** 1 pack SafAle US-05
- **Temp:** 18 °C
- **Carbonation:** 2.3 volumes (~150 g Dextrose for 22 L)