

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)



2026-04-18

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)