

## APA konkurs 12.05.2019 W-ch

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **61**
- SRM **6.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.1 liter(s)**

### Steps

- Temp **63 C**, Time **60 min**

### Mash step by step

- Heat up **23.1 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale ale Souflet	5 kg (71.4%)	80 %	7
Grain	Strzegom Monachijski typ I	2 kg (28.6%)	79 %	12

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	60 g	60 min	4.6 %
Boil	Super pride (AUS)	80 g	10 min	14.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
S-33	Ale	Dry	11.5 g	---

### Extras

Type	Name	Amount	Use for	Time
Flavor	Zest cytrynowy	10 g	Boil	5 min