

## APA / SIPA

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **38**
- SRM **5.2**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

### Steps

- Temp **66 C**, Time **45 min**

### Mash step by step

- Heat up **17.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **45 min** at **66C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2 kg (40%)	79 %	10
Grain	Strzegom Pale Ale	3 kg (60%)	79 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	45 min	12.5 %
Boil	Columbus/Tomahawk/Zeus	15 g	15 min	12.5 %
Aroma (end of boil)	Mosaic	50 g	1 min	12 %
Dry Hop	Mosaic	50 g	5 day(s)	12 %
Dry Hop	Citra	50 g	5 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.4 g	---