

## IPA/APA z bbq

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **45**
- SRM **4.3**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

### Steps

- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

### Mash step by step

- Heat up **17.7 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **72C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (67.8%)	85 %	7
Grain	Pilzneński	1.5 kg (25.4%)	81 %	4
Grain	Oats, Flaked	0.4 kg (6.8%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	60 min	11.8 %
Boil	Columbus/Tomahawk/Zeus	15 g	30 min	15.8 %
Boil	Citra	10 g	10 min	14.2 %
Boil	Chinook	10 g	10 min	12.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safbrew

### Extras

Type	Name	Amount	Use for	Time
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Flavor	Sos bbq (wędzona śliwka) 36%węglowodanów	500 g	Boil	15 min
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