

# LIPKOWA APA

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **36**
- SRM **4.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **27.3 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**

## Mash step by step

- Heat up **20.8 liter(s)** of strike water to **77.8C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (30.8%)	80 %	5
Grain	Castle Malting - Pilznieński 6-rzędowy	4.5 kg (69.2%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Strata	12 g	60 min	13.6 %
Boil	Strata	33 g	10 min	13.6 %
Aroma (end of boil)	Strata	50 g	1 min	13.6 %
Dry Hop	Strata	50 g	3 day(s)	13.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	30 ml	Fermentum Mobile