

Na nic płacze Apache (West Coast IPA PL)

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **65**
- SRM **5.1**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **7 %**
- Size with trub loss **11.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **11 %/h**
- Boil size **14.2 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **14.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------|--------------|-------|-----|
| Grain | Castle Pale Ale | 2 kg (66.7%) | 80 % | 8 |
| Grain | Pszeniczny | 1 kg (33.3%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|-------|--------|----------|------------|
| First Wort | lunga | 25 g | 90 min | 11 % |
| Whirlpool | lunga | 10 g | 15 min | 11 % |
| Dry Hop | lunga | 15 g | 3 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 5.9 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Water Agent | Gips piwowarski | 4 g | Boil | 60 min |