

Na nic płacze Apache (West Coast IPA)

- Gravity **14 BLG**
- ABV ---
- IBU **86**
- SRM **4.2**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **7 %**
- Size with trub loss **10.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **11 %/h**
- Boil size **13.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **12.6 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **9.8 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **6.1 liter(s)** of **76C** water or to achieve **13.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński | 2.5 kg (89.3%) | 81 % | 4 |
| Grain | Weyermann - Carapils | 0.3 kg (10.7%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Admiral | 10 g | 60 min | 14.3 % |
| Boil | Chinook | 10 g | 50 min | 13 % |
| Boil | Sybilla | 20 g | 25 min | 3.5 % |
| Boil | Chinook | 8 g | 25 min | 13 % |
| Aroma (end of boil) | Chinook | 7 g | 0 min | 13 % |
| Aroma (end of boil) | Sybilla | 10 g | 0 min | 3.5 % |

Yeasts

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