

# Powrót Jedi APA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **41**
- SRM **9.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Karmel 150	0.5 kg (8.1%)	75 %	150
Grain	Strzegom Pale Ale	5 kg (80.6%)	79 %	6
Grain	Strzegom Pszeniczny	0.7 kg (11.3%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12 %
Boil	Chinook	10 g	60 min	13 %
Boil	Citra	15 g	15 min	12 %
Boil	Chinook	15 g	15 min	13 %
Whirlpool	Citra	10 g	---	12 %
Whirlpool	Chinook	10 g	---	13 %
Dry Hop	Citra	15 g	7 day(s)	12 %
Dry Hop	Chinook	15 g	7 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	15 g	Fermentis