APA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **24**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **71 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **71C**
- Keep mash **1 min** at **78C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.3 kg *(76.7%)*	81 %	4
Grain	Pszeniczny	0.4 kg *(13.3%)*	85 %	4
Grain	Strzegom Monachijski typ I	0.3 kg *(10%)*	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %
Boil	Falconer's Flight	25 g	1 min	10.5 %
Dry Hop	Centennial	25 g	8 day(s)	10.5 %
Dry Hop	Centennial	25 g	4 day(s)	10.5 %
Dry Hop	Falconer's Flight	25 g	4 day(s)	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	6 g	Fermentis

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.