ChybaAPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **47**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **20.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5.19 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **29.7 liter(s)**

Steps

- Temp **65 C**, Time **70 min**

Mash step by step

- Heat up **24.9 liter(s)** of strike water to **69.3C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **liter(s)** of **76C** water or to achieve **20.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg *(52.1%)*	80 %	5
Grain	Pilzneński	1.3 kg *(27.1%)*	81 %	4
Grain	Pszeniczny	0.5 kg *(10.4%)*	85 %	4
Grain	Płatki owsiane	0.5 kg *(10.4%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	70 min	13 %
Boil	Cascade	40 g	10 min	6 %
Aroma (end of boil)	Mosaic	20 g	0 min	10 %
Aroma (end of boil)	Centennial	40 g	0 min	10.5 %
Dry Hop	Citra	40 g	7 day(s)	12 %
Dry Hop	Simcoe	40 g	7 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	Safale

Extras

Type	Name	Amount	Use for	Time

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

Other	Whirflock	1.25 g	Boil	10 min

Notes

- - Centennial przy chłodzeniu @80 st. C na 20 min.

  - Fermentacja: 18-21 st. - 14 dni

  - Nagazowanie: 2.5 vol.

  - Leżakowanie: 28 dni
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