

## APA Ur

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **38**
- SRM **4.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **33 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **41.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **40 liter(s)**
- Total mash volume **50 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **40 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **41.8 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount     | Yield | EBC |
|-------|----------------------|------------|-------|-----|
| Grain | Viking Pale Ale malt | 7 kg (70%) | 80 %  | 5   |
| Grain | Pszeniczny           | 3 kg (30%) | 85 %  | 4   |

### Hops

| Use for | Name               | Amount | Time     | Alpha acid |
|---------|--------------------|--------|----------|------------|
| Boil    | Rody Hodowlane     | 30 g   | 60 min   | 9.3 %      |
| Boil    | Rody Hodowlane     | 50 g   | 30 min   | 9.3 %      |
| Boil    | Jakieś (z lodówki) | 10 g   | 0 min    | 9.3 %      |
| Dry Hop | Citra              | 30 g   | 1 day(s) | 12 %       |
| Dry Hop | Mosaic             | 30 g   | 1 day(s) | 10 %       |
| Dry Hop | Amarillo           | 30 g   | 1 day(s) | 9.5 %      |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Fermentis  |

### Notes

- 30g jakiegos chmielu z lodowki (bez nazwy), prawdopodobnie amerykański - dodane do rodów 20g (total 50g na 30 min)

10g na 0min jakiegoś chmielu - jak wyżej  
*May 11, 2024, 7:48 PM*