Leniwa APA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **27**
- SRM **7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **32.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg *(95.2%)*	79 %	6
Grain	Strzegom Karmel 150	0.3 kg *(4.8%)*	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	60 min	12.1 %
Boil	Nie wiem co za chmiel, ale aromatyczny	5 g	60 min	14.2 %
Aroma (end of boil)	Citra	15 g	0 min	13.7 %
Aroma (end of boil)	Mosaic	15 g	0 min	12.1 %
Aroma (end of boil)	Simcoe	15 g	0 min	13.3 %
Whirlpool	Mosaic	20 g	0 min	12.1 %
Boil	Simcoe	20 g	0 min	13.3 %

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