

#2 Apka

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **42**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23.5 liter(s)**
- Trub loss **0 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **13 %/h**
- Boil size **31.2 liter(s)**

Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **3.75 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30.4 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **72.1C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **30 min** at **72C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **31.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (78.1%)	81 %	4
Grain	Płatki owsiane	0.4 kg (6.3%)	85 %	3
Grain	Płatki pszeniczne	0.6 kg (9.4%)	85 %	3
Grain	Weyermann - Carapils	0.2 kg (3.1%)	78 %	4
Grain	Strzegom Pale Ale	0.2 kg (3.1%)	79 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	WAI-ITI	10 g	20 min	2 %
Boil	Azacca	25 g	10 min	13.1 %
Boil	WAI-ITI	20 g	10 min	2 %
Boil	Sabro	11 g	5 min	15.8 %
Whirlpool	Sabro	35 g	19 min	15.8 %
Whirlpool	Azacca	25 g	19 min	13.1 %
Whirlpool	WAI-ITI	30 g	19 min	2 %
Dry Hop	WAI-ITI	40 g	3 day(s)	2 %
Dry Hop	Sabro	55 g	3 day(s)	15.8 %

Dry Hop	Azacca	50 g	3 day(s)	13.1 %
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Yeasts

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