APA ćwierć warka BIAB

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **42**
- SRM **3.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **5.5 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **5.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **3.7 liter(s)**
- Total mash volume **4.7 liter(s)**

Steps

- Temp **69 C**, Time **30 min**

Mash step by step

- Heat up **3.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **30 min** at **69C**
- Sparge using **3.2 liter(s)** of **76C** water or to achieve **5.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg *(95.2%)*	80 %	5
Grain	Płatki pszeniczne	0.05 kg *(4.8%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	10 g	30 min	9.1 %
Aroma (end of boil)	Citra	5 g	1 min	12.6 %
Dry Hop	Citra	30 g	4 day(s)	12.6 %
Whirlpool	Citra	5 g	10 min	12.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
US04	Ale	Dry	10 g	---

Notes

- Zatarcie w 70*C powinno być gotowe w 10-15min, Dla pewności dam 30min.
  Chmielenie na zimno w zależności od temp. 3-4dni w 20*
  Jun 24, 2023, 4:28 PM

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