

APA twój browar

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **65**
- SRM **3.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **8 %/h**
- Boil size **32.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **21.5 liter(s)** of **76C** water or to achieve **32.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.15 kg (58.3%) | 80 % | 5 |
| Grain | Pilznieński | 1.6 kg (29.6%) | 81 % | 4 |
| Grain | Pszeniczny | 0.65 kg (12%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Chinook | 25 g | 70 min | 13 % |
| Boil | Cascade | 50 g | 10 min | 6 % |
| Aroma (end of boil) | Mosaic | 25 g | 15 min | 10 % |
| Whirlpool | Centennial | 50 g | 20 min | 10.5 % |
| Dry Hop | Simcoe | 50 g | 6 day(s) | 13.2 % |
| Dry Hop | Citra | 50 g | 6 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 22 g | Fermentis |