

# 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	Pilzneński	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