

# APA Ur

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **38**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **33 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **41.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **40 liter(s)**
- Total mash volume **50 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **40 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **41.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (70%)	80 %	5
Grain	Pszeniczny	3 kg (30%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Rody Hodowlane	30 g	60 min	9.3 %
Boil	Rody Hodowlane	50 g	30 min	9.3 %
Boil	Jakieś (z lodówki)	10 g	0 min	9.3 %
Dry Hop	Citra	30 g	1 day(s)	12 %
Dry Hop	Mosaic	30 g	1 day(s)	10 %
Dry Hop	Amarillo	30 g	1 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis

## Notes

- 30g jakiegoś chmielu z lodówki (bez nazwy), prawdopodobnie amerykański - dodane do rodów 20g (total 50g na 30 min)

10g na 0min jakiegoś chmielu - jak wyżej  
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