

# LIPKOWA APA

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **36**
- SRM **4.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **27.3 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**

## Mash step by step

- Heat up **20.8 liter(s)** of strike water to **77.8C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

## Fermentables

| Type  | Name                                  | Amount         | Yield | EBC |
|-------|---------------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt                  | 2 kg (30.8%)   | 80 %  | 5   |
| Grain | Castle Malting - Pilsneński 6-rzędowy | 4.5 kg (69.2%) | 80 %  | 5   |

## Hops

| Use for             | Name   | Amount | Time     | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil                | Strata | 12 g   | 60 min   | 13.6 %     |
| Boil                | Strata | 33 g   | 10 min   | 13.6 %     |
| Aroma (end of boil) | Strata | 50 g   | 1 min    | 13.6 %     |
| Dry Hop             | Strata | 50 g   | 3 day(s) | 13.6 %     |

## Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale  | Liquid | 30 ml  | Fermentum Mobile |