

#1 APA - aipa

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **73**
- SRM **6.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **15.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **6.1 liter(s)** of **76C** water or to achieve **15.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (83.3%) | 80 % | 5 |
| Grain | Pszeniczny | 0.5 kg (13.9%) | 85 % | 4 |
| Grain | Strzegom Karmel 150 | 0.1 kg (2.8%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Simcoe | 10 g | 70 min | 13.2 % |
| Boil | Simcoe | 30 g | 20 min | 13.2 % |
| Aroma (end of boil) | Simcoe | 10 g | 10 min | 13.2 % |
| Dry Hop | Galaxy | 20 g | 4 day(s) | 15 % |
| Dry Hop | Galaxy | 30 g | 2 day(s) | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|----------------|-----|------|--------|
| Fining | Mech irlandzki | 5 g | Boil | 15 min |
|--------|----------------|-----|------|--------|