

# Apa <30IBU

- Gravity **13.1 BLG**
- ABV ---
- IBU **37**
- SRM **8.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **12 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **75C**
- Sparge using **19.4 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.5 kg (84.9%)	79 %	6
Grain	Strzegom Monachijski typ I	0.4 kg (7.5%)	79 %	16
Grain	Strzegom Karmel 150	0.2 kg (3.8%)	75 %	150
Grain	Strzegom Pszeniczny	0.2 kg (3.8%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	30 min	13 %
Aroma (end of boil)	Chinook	25 g	12 min	13 %
Aroma (end of boil)	Citra	25 g	3 min	12 %
Whirlpool	Citra	30 g	5 min	12 %
Dry Hop	Citra	45 g	3 day(s)	12 %

## Yeasts

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

## Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	5 min

### Notes

- chmiel na whirlpool wrzucony przy 80 stopniach i wstrzymano chłodzenie na kilka minut.  
*Dec 19, 2016, 10:23 PM*