

## Apa jezioro 22

---

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **51**
- SRM **5.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **26.2 liter(s)**

### Steps

- Temp **70 C**, Time **0 min**
- Temp **67 C**, Time **60 min**

### Mash step by step

- Heat up **19.6 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **70C**
- Sparge using **21.4 liter(s)** of **76C** water or to achieve **34.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (91.6%)	79 %	6
Grain	płatki jęczmienne	0.2 kg (3.1%)	60 %	4
Grain	Płatki pszeniczne	0.25 kg (3.8%)	60 %	3
Grain	Caramel/Crystal Malt - 120L	0.1 kg (1.5%)	72 %	236

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Mosaic	100 g	10 min	16 %