

# DDH APA żyto ćwierć warka BIAB

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **31**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **7 liter(s)**
- Trub loss **1 %**
- Size with trub loss **7.1 liter(s)**
- Boil time **30 min**
- Evaporation rate **1 %/h**
- Boil size **7.1 liter(s)**

## Mash information

- Mash efficiency **72.5 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.2 liter(s)**
- Total mash volume **5.6 liter(s)**

## Steps

- Temp **64 C**, Time **15 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **4.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **15 min** at **64C**
- Keep mash **15 min** at **72C**
- Sparge using **4.3 liter(s)** of **76C** water or to achieve **7.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (71.4%)	80 %	5
Grain	Żytni	0.4 kg (28.6%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra z chmieleniu na zimno	30 g	30 min	3 %
Aroma (end of boil)	Amarillo	5 g	1 min	12.6 %
Dry Hop	Amarillo	30 g	4 day(s)	12.6 %
Whirlpool	Amarillo	5 g	10 min	12.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US04	Ale	Dry	10 g	---

## Notes

- W tej warce lepiej rozpuścić kwas askorbinowy  
*Aug 19, 2023, 6:35 PM*