

Leniwa APA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **27**
- SRM **7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **32.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 6 kg (95.2%) | 79 % | 6 |
| Grain | Strzegom Karmel 150 | 0.3 kg (4.8%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--|--------|--------|------------|
| Boil | Mosaic | 20 g | 60 min | 12.1 % |
| Boil | Nie wiem co za chmiel, ale aromatyczny | 5 g | 60 min | 14.2 % |
| Aroma (end of boil) | Citra | 15 g | 0 min | 13.7 % |
| Aroma (end of boil) | Mosaic | 15 g | 0 min | 12.1 % |
| Aroma (end of boil) | Simcoe | 15 g | 0 min | 13.3 % |
| Whirlpool | Mosaic | 20 g | 0 min | 12.1 % |
| Boil | Simcoe | 20 g | 0 min | 13.3 % |