

# LipcowAPA

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **29**
- SRM **3.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.8 liter(s)**
- Total mash volume **9.1 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **6.8 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.54 kg (67.5%)	81 %	4
Grain	Pszeniczny	0.52 kg (22.8%)	85 %	4
Grain	Monachijski	0.22 kg (9.6%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	15 min	13.3 %
Boil	Citra	10 g	5 min	14.2 %
Boil	Simcoe	10 g	0 min	13.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	30 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	3 g	Boil	5 min

Herb	Rumianek	3 g	Boil	5 min
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