

LipcowAPA

- 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 |
|------|----------|-----|------|-------|