

# APA Jesień 2024

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **27**
- SRM **5.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **25 liter(s)** of strike water to **73.9C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **76C**
- Sparge using **6.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (60%)	80 %	5
Grain	Strzegom Monachijski typ II	1 kg (20%)	79 %	22
Grain	Strzegom Wiedeński	1 kg (20%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	iunga	15 g	60 min	13.2 %
Aroma (end of boil)	Cascade	20 g	5 min	8 %
Whirlpool	Simcoe	20 g	5 min	13.2 %
Dry Hop	Simcoe	20 g	5 day(s)	13.2 %
Dry Hop	Centennial	20 g	5 day(s)	10.5 %
Dry Hop	Sabro K	50 g	5 day(s)	15.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	NaCl	8 g	Mash	70 min
Other	Witamina C	3 g	Secondary	5 day(s)
Fining	Whirfloc 1/2 tabletki	1 g	Boil	0 min