

APA konkurs 12.05.2019 W-ch

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **61**
- SRM **6.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.1 liter(s)**

Steps

- Temp **63 C**, Time **60 min**

Mash step by step

- Heat up **23.1 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Pale ale Souflet | 5 kg (71.4%) | 80 % | 7 |
| Grain | Strzegom Monachijski typ I | 2 kg (28.6%) | 79 % | 12 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lomik | 60 g | 60 min | 4.6 % |
| Boil | Super pride (AUS) | 80 g | 10 min | 14.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| S-33 | Ale | Dry | 11.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|-------|
| Flavor | Zest cytrynowy | 10 g | Boil | 5 min |