

September APA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **38**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **19.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **17.5 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **5 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **72C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **19.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3 kg (85.7%) | 85 % | 7 |
| Grain | Platki owsiane | 0.5 kg (14.3%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil | Strata | 5 g | 60 min | 13.6 % |
| Aroma (end of boil) | Mandarina Bavaria | 10 g | 20 min | 10 % |
| Boil | Nectaron | 20 g | 15 min | 10.5 % |
| Boil | Strata | 10 g | 5 min | 13.6 % |
| Aroma (end of boil) | Strata | 35 g | 0 min | 13.6 % |
| Aroma (end of boil) | Mandarina Bavaria | 40 g | 0 min | 10 % |
| Boil | Nectaron | 15 g | 0 min | 10.5 % |
| Dry Hop | Nectaron | 15 g | 4 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Fermentis |