

## September APA

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- 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