

Apa jezioro 22

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **51**
- SRM **5.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **26.2 liter(s)**

Steps

- Temp **70 C**, Time **0 min**
- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **19.6 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **70C**
- Sparge using **21.4 liter(s)** of **76C** water or to achieve **34.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 6 kg (91.6%) | 79 % | 6 |
| Grain | płatki jęczmienne | 0.2 kg (3.1%) | 60 % | 4 |
| Grain | Płatki pszeniczne | 0.25 kg (3.8%) | 60 % | 3 |
| Grain | Caramel/Crystal Malt - 120L | 0.1 kg (1.5%) | 72 % | 236 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Aroma (end of boil) | Mosaic | 100 g | 10 min | 16 % |